

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 83

OCTOBER 4, 1930

Reference Dept  
7th TIER

Number 14

## On to Chicago!



EVERYONE who can possibly manage to should attend the convention of The Institute of American Meat Packers at the Drake Hotel, Chicago. From all branches of the industry; from all parts of the world will come men to exchange ideas and experiences and to absorb the vast funds of information available.

We are proud, as an associate member, to be able to give our support to such a splendid organization that is accomplishing so much good for the great packing industry.

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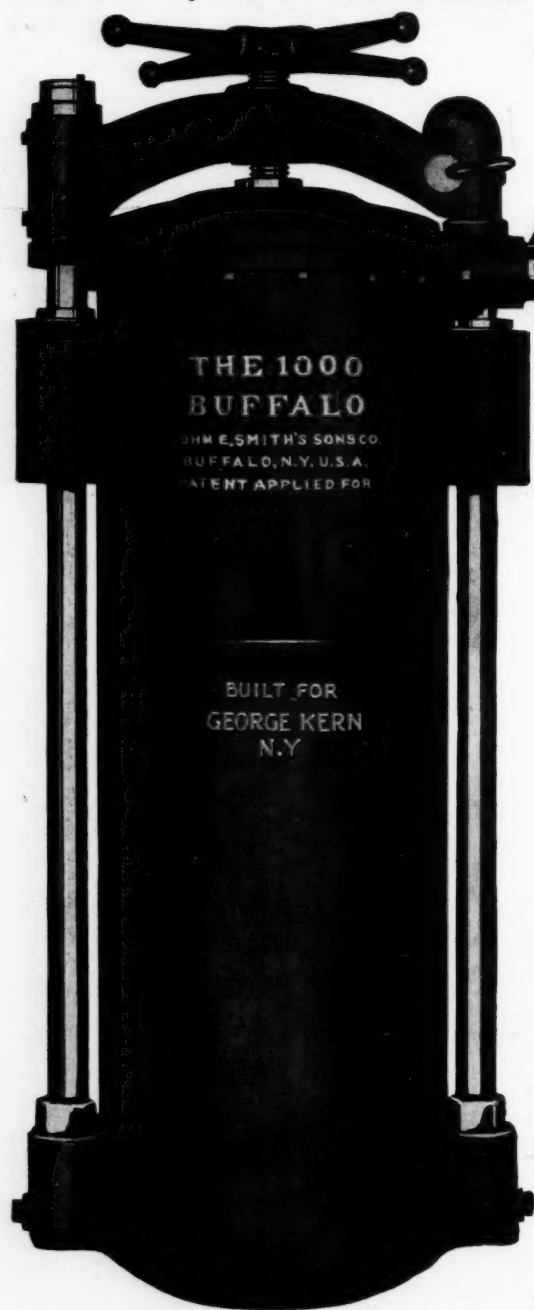
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**Air Stuffer**

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*This remarkable record proves that the "BUFFALO" Stuffer eliminates all stuffer troubles and is built to last*

*Further proof is found in the large number of prominent concerns who have found it the most profitable, practical and economical to operate.*

If you are not using the "BUFFALO" Stuffer, *write us* for full particulars!

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**Made in 6 sizes—from 100 lbs. to 1000 lbs.**

**JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y., U. S. A.**

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THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 83. No. 14

OCTOBER 4, 1930

Chicago and New York

## Wrapping and Packaging Meats and Meat Products

### *Packers Find It Necessary to Study This Subject in Order to Keep Up With Trends in Meat Merchandising*

What does the meat packer know about meat packages?

This is the era of packaging. Pretty much everything is sold in a package or wrapper. It is the custom, and sales depend on it.

Meat merchandising has entered this new package era, and is getting deeper into it every day. Rapid advances are being made in the art of moving meat out of the retail store.

Competition within and without the industry has brought the need for better meat merchandising to the front. Production problems, in the main, have been solved.

The fundamentals of good meat merchandising probably always will rest on high quality merchandise and proper plant methods and processes. But of what use is good product if it cannot be sold? Profits are now dependent on methods used to merchandise the production of a plant.

Wrappings and packages can be made something more than just agencies for protecting products from the time they leave the plant until they arrive in the home. They should be important factors in influencing sales. Properly designed, they build confidence in and public acceptance of the product.

#### **Good Packages Build Sales.**

One packer said recently that he was not particularly interested in wrappings and packages. "I produce good product," he said. "People like and will buy it regardless of the kind of wrap or package I put it in."

This packer evidently had not kept in touch with wrapping and packaging development. Some of the best-known and most widely-distributed food products have been put in new and more attractive dresses. This was not only with the aim of maintaining and increasing sales, but also because manufacturers learned that new and improved types of package appealed to consumers.

Today, as a rule, it is not a question

in the meat plant whether or not bacon, hams, sausage, "ready-to-serve" meats and other products will be wrapped and packaged.

Meat merchandising has advanced beyond this point. Wrapping and packaging has become standard practice.

Now it is the kind, design and appearance of the wrapping or package that receives attention. Not just any kind of a package will do. And, strange as it may seem, a wrap or pack-



**PACKAGING IS IMPORTANT STEP IN MERCHANDISING MEATS.**

The attractiveness of a wrap or package is important in creating sales, but attractiveness and sales appeal are of little value if the package is not properly displayed.

The theory is held by some packers that if a housewife tries a product and likes it she will continue to use it. The many new food brands coming on the market and winning places for themselves is evidence this theory is not always correct. Volume in food sales is being built today not alone by an unvarying standard of quality, but by doing the merchandising job a little better than the other fellow—merchandising that takes the product into account from the time it leaves the shipping room until it is in the home of the consumer.

age that will find favor and be popular in one community or in one store will not always be popular in some other city, or even in all parts of one city.

One packer who has been experimenting with wrappings and packages during the past eighteen months, and who during this time has tried out and discarded many styles and designs, has about come to the conclusion that the packer who distributes over a rather wide territory might profitably have more than one style of package for each product.

#### Tests Show What Customers Like.

"I realize," says he, "that this might increase production costs. But this is incidental and of no particular importance if volume is increased sufficiently to pay the increased cost and leave a profit."

At the moment he is committed to the policy of having several standard wrappings and packages for each product, and experiments are being made to determine just how far it will pay to go along this line.

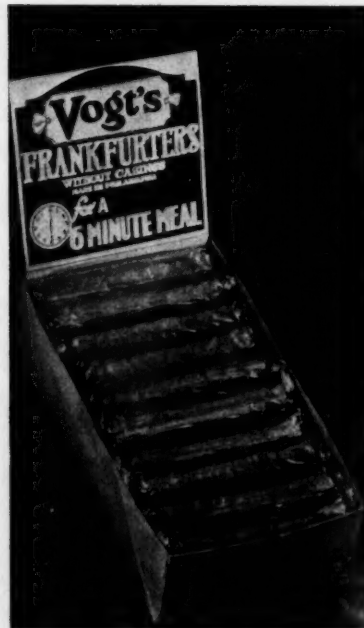
Products in various styles, shapes and designs of wrappings and packages are being placed side by side in the stores, and customer preferences are being watched carefully as a guide to future wrapping and packaging policy.

Retailers like the idea of more than one package for a product. They can choose the style of package preferred by their trade, and by carrying a stock of the same product in several different wrappings and packages create the impression that their stock is larger.

#### Packages Must Be Seen.

While experiments have not continued long enough to justify this packer to draw conclusions and form definite opinions, some interesting sidelights are developing. Among these is that display in the store may be just as important as the package.

In one store linked sausage in transparent wrapping was very popular. Little bulk sausage was sold.



#### PACKAGE SELLS BY SUGGESTION.

This package for skinless frankfurts in their transparent wrappings does more than inform the reader of the label that the meats can be prepared quickly. It suggests a way out to the busy housewife who rushes into the meat store after a tour of shopping or an afternoon at bridge, and who has but little time in which to prepare the evening meal.

To test out a theory of one of the salesmen, a particularly attractive display was made of bulk sausage in fiber cups, and sausage patties in paper cups. This display was placed in the showcase alongside the linked sausage.

The sales of the sausage and patties in cups exceeded slightly the sales of linked sausage.

The result was so unusual that it was decided to test further customer reaction to display. A few days later the experiment was repeated, with linked sausage in transparent wrapping and in parchment paper wrapping. In this case the display featured the parchment-wrapped meats, with the result

that sales of the latter were considerably more numerous.

#### Display in Store Important.

Still later the sausage wrapped in transparent wrapping was given an advantage in display with the usual result—the best displayed meats sold best. The package or wrapping was the chief feature of the display, of course.

Similar experiments in other stores showed no exception. Invariably the manner in which the meats were packaged and displayed exerted more influence on sales than any other one element.

In all of these tests the same style, color and shape of label was used. This, no doubt, influenced results, as customers were familiar with the brand and knew the quality they were purchasing.

Similar tests are to be made, using various label designs, to determine further the reaction to known and unknown labels and how display influences in each case. Tests will also be made by placing packaged goods containing familiar and unknown labels alongside unpackaged goods.

#### Design of Package Important.

This packer had previously had some rather definite ideas on the best kind of material for packages and the best kind of packages for meats. Now he is not so sure he was right.

He has just about come to the conclusion that so far as meats are concerned there is no best wrapping or packaging material. But he is more firmly convinced than ever before that the design and character of the wrapping or packaging is of considerable importance.

He now feels that if packers would concentrate more on wrappings and packages that are outstanding from a display standpoint, they would have an advantage over competitors who pay less attention to this angle—providing, of course, their products are right from a quality standpoint. Further experiments and tests, he hopes, will throw further light on this merchandising angle.

#### Parchment Sells Heavy Meats.

Incidentally his experiments in wrappings and packages have developed a profitable market for fat backs and heavy sides. These are now being marketed in pieces of varying sizes for cooking with beans and greens.

The meats are wrapped in parchment paper and tied with fancy string. Labels read "Bean Pork" and "Greens Pork." The weight of each piece is marked on the package, but in larger type is the information on how many pounds of beans or greens the particular piece of meat will flavor.

(Continued on page 31.)



#### FIBER CUPS ARE POPULAR CONTAINERS FOR MEAT PLANT PRODUCTS.

The fiber cup is particularly suitable for packaging many meat plant products, including lard, sausage meat, chili con carne, sweetbreads, etc. It can be printed in colors and space is available on cover and side for information and recipes. When it is desired to show the product a portion of the cover is cut away and the opening covered with transparent paper. Kleen Kup containers make an attractive display.



## Stage Is Set for Meat Packers' Silver Anniversary Gathering

Final details of the twenty-fifth annual convention of the Institute of American Meat Packers are being completed.

In less than two weeks probably more than a thousand representatives of member companies of the Institute will gather at the Drake Hotel, Chicago, to attend the convention, which will be held on October 17 to 22.

Important subjects of interest to every packer will be discussed at the general convention sessions which are scheduled for October 20 and 21.

"Trends in Merchandising Meat in Chain Stores" will be discussed by A. H. Morrill, president of the Kroger Grocery and Baking Company, at the convention session on Tuesday morning, October 21.

Frank M. Firor, director of the Institute, and president of Adolf Gobel, Inc., will talk on "Experiments with Firm Prices" at the same session, which is devoted to the general subject, "Experiments in Merchandising."

E. S. Bayard, editor-in-chief of the Capper farm papers, will address the Monday afternoon session on "Trends in the Livestock Industry."

### Report on Trade Practices.

"Trade Practices" and "Uniform Inspection" are two subjects of high interest to the entire packing industry. The Tuesday afternoon session will be devoted to their discussion.

"Progress and Problems in Trade Practices," is the title of the address by John W. Rath, chairman of the Committee of Interpretation and Appeal. Mr. Rath will discuss the working out of the Code of Trade Practices of the American meat packing industry, which was adopted by the industry a year ago at a special meeting called by the U. S. Secretary of Agriculture.

Oscar G. Mayer, chairman of the Commission on Inspection, will report on the progress which has been made in the last year toward the development of a uniform state inspection law to be enforced by the federal and state governments in co-operation. The commission is made up of packers associated with plants operating under local and state inspection, as well as under federal inspection.

Dr. John R. Mohler, Chief of the U. S. Bureau of Animal Industry, will comment on both trade practices and uniform inspection. It will be remembered that it was Dr. Mohler who pre-

sided at the special meeting of the packing industry called a year ago by the Secretary of Agriculture for the purpose of adopting a Code of Trade Practices.

### Talks by Trade Leaders.

The annual report of President Woods, the awarding of gold and silver buttons to packinghouse service men, and an address by John A. Kotal, secretary-manager of the National Association of Retail Meat Dealers, will be features of the opening session on Monday.

Monday afternoon will be the Institute Plan Session. At this meeting Howard C. Greer, director of the Institute of Meat Packing, will discuss "An Opportunity for Members to Improve the Training of their Personnel." E. L. Rhoades, Assistant Director of the Institute of Meat Packing, will talk on the results of research in the voluntary meat chain field. Dr. W. Lee Lewis, director of the Research Laboratory of the Institute of American Meat Packers, founded by Thomas E. Wilson at the University of Chicago, will tell the convention something about the results of lard research studies conducted by the Institute and other agencies.

At convenient and appropriate times during the convention the exhibit halls will be open for inspection. This promises to be one of the most interesting features of the convention. Every available booth has been taken and an unusually interesting display of packinghouse equipment is assured.

The exhibits will be open from 8 a.m. to 10 a.m. and from 5 p.m. to 10 p.m. on the following days: Friday, October 17;

### Packers' Convention Program

#### Drake Hotel, Chicago.

#### Friday, October 17.

Sectional Meetings.

#### Saturday, October 18.

Sectional Meetings.

#### Sunday, October 19.

Registration and Reception.

#### Monday, October 20.

Convention Sessions, 10 a.m. and 2 p.m.  
Dinner Dance and Entertainment, Drake Hotel, 7:30 p.m.

#### Tuesday, October 21.

Convention Sessions, 10 a.m. and 2 p.m.

#### Wednesday, October 22.

Seventh Conference of Major Industries at The University of Chicago, 10 a.m. and 2 p.m.  
Dinner to Leaders of Education and Industry, at the Palmer House, 7:00 p.m.



HITS STRAIGHT FROM SHOULDER.

President Glenn Frank of the University of Wisconsin has that reputation. He will be the principal speaker at the annual packers' banquet.

Monday, October 20; Tuesday, October 21. On Saturday, October 18, the exhibit will be open from 8 a.m. to 10 a.m. and from 12:30 p.m. to 10 p.m. On Sunday, October 19, the exhibit will be open from 10 a.m. to 6 p.m. The exhibits will close at 10 p.m., Tuesday, October 21.

The next issue of THE NATIONAL PROVISIONER, dated October 11, will contain a complete program of the Convention.

There will also be a diagram of the exhibit halls, with the names and location of all exhibitors.

### Country's Leaders to Talk

Nationally-known executives of important industries of the country will address the Seventh Conference of Major Industries, to be held Wednesday, October 22, at the University of Chicago, under the auspices of the University and the Institute, with the cooperation of the Chicago Association of Commerce, the Commercial Club of Chicago, and the Industrial Club of Chicago.

Among the industries represented on the Conference program are the railroad industry, the oil industry, the broadcasting industry. The men who will represent these industries respectively are: W. B. Storey, president of the Atchison, Topeka & Santa Fe Railroad; R. C. Holmes, president of the Texas Company; M. H. Aylesworth, president of the National Broadcasting Company.

The speakers who will represent the other industries at the Conference will

be announced in the October 11 issue of THE NATIONAL PROVISIONER.

Julius H. Barnes, Chairman of the Board of the Chamber of Commerce of the United States, will be a speaker. Mr. Barnes is one of the best-known business leaders in the country, and as an executive of the Chamber of Commerce of the United States for the past several years he has been in a position to acquaint himself with the broader aspects of American business. Mr. Barnes will discuss "The General Business Situation".

The Dinner to Leaders in Education and Industry, which is being held under the auspices of the same organizations as the Conference, will be given on Wednesday evening. Noted industry leaders and distinguished educators will attend as guests of honor. The speakers will be men of national prominence. One of these is Glenn Frank, President of the University of Wisconsin, who is widely known through his lecture tours and through his activity in the field of education. Mr. Frank's reputation as an interesting talker and a fearless thinker assures a fine address.

Present indications are that the Dinner to Leaders in Education and Industry will be the biggest of the year in Chicago.

### Convention Entertainment

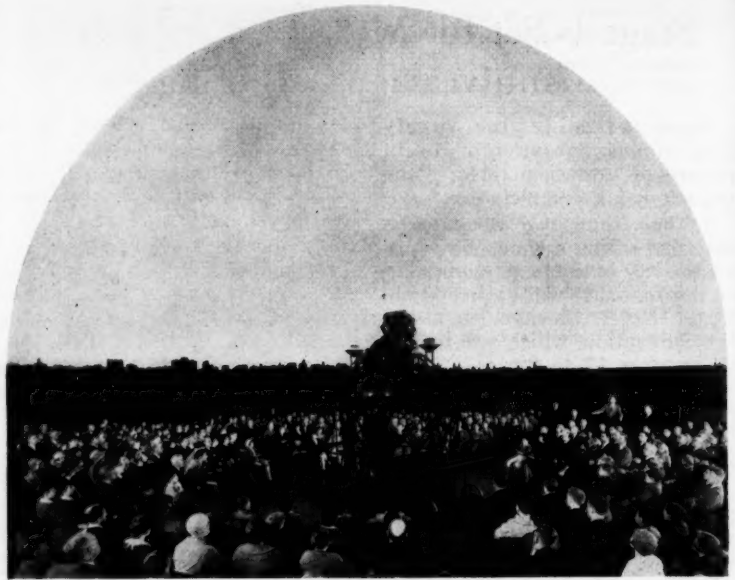
Ladies of the immediate families of members and associate members of the Institute have excellent reasons for attending the twenty-fifth annual packers' convention in Chicago on October 17 to 22.

They will be invited to attend the Dinner to Leaders in Education and Industry, which will be given on Wednesday evening, October 22, under the auspices of the University of Chicago and the Institute with the cooperation of the Chicago Association of Commerce, the Commercial Club of Chicago, and the Industrial Club of Chicago, in the grand ball room of the Palmer House.

Noted industrial leaders and distinguished educators will attend as guests of honor. The speakers will be men of national prominence, and the entertainment will be in keeping with the high tone of the dinner.

On Monday evening at the Drake Hotel there will be a dinner, with dancing and entertainment. This is the famous convention dinner-dance which is always the leading social event of convention week.

Chicago is a theatre town and the ladies are going to see one of the outstanding theatrical hits of the new season. A special theatre party will be given for them on Tuesday evening, October 21. Ladies from outside of



AN ENTERTAINMENT FEATURE OF THE PACKERS' CONVENTION.

A visit to the new Adler Planetarium, where the constellations will be made to revolve in their orbits for the benefit of packer visitors.

Chicago will attend as guests of the Institute. Ladies in Chicago who wish to attend will be able to obtain seats at box office prices.

#### Ladies Will See the Stars.

The new Adler Planetarium, the only one of its kind in America, which was recently opened in Chicago, has attracted nation-wide interest. Visitors call it one of the most amazing sights ever witnessed. A special trip is being arranged for the ladies on Tuesday

afternoon. They will also visit the new Shedd Aquarium.

At the Planetarium, which is not only the only one in the United States, but one of a few in the world, one may see projected on the interior of the dome accurate and realistic reproductions of all the celestial objects that are visible to the eye. The familiar motions of the sun, moon and planets are shown, but the movements are far more rapid than they ever are observed in nature. In a relatively short time one may see the planets go through their normal motions of a year.

On Wednesday, October 22, the ladies are invited to attend the Seventh Conference of Major Industries, which will be held at the University of Chicago under the auspices of the University and the Institute, with the cooperation of the Chicago Association of Commerce, the Commercial Club of Chicago, and the Industrial Club of Chicago. At noon those attending the Conference will be guests of the University of Chicago at a buffet luncheon.

To ladies from outside of Chicago a special feature of interest in connection with the Conference will be the trip to and from the University. Special busses will be provided. They will follow the famous lake-front drive during most of the way, which gives opportunity for unusually good views of Chicago's attractive skyline.

#### CHINESE CASINGS EXPORTS.

August casings exports through Tientsin, China, totaled 36,172 lbs., according to cabled advices to the Department of Commerce.



TO SPEAK FOR OIL INDUSTRY.

President R. C. Holmes of the Texas Company will be one of the speakers at the Seventh Conference of Major Industries at Chicago, October 22.

## Voluntary Chain Growth Another Step In Evolution of Food Distribution

Voluntary chains are bringing a closer relationship between wholesalers, retailers and supply sources for other food lines. The wholesaler is coming to a genuine appreciation of the fact that the voluntary chain relationship is a mutual affair. He is changing his attitude from that of an outsider seeking to sell goods to that of an intimate associate working with the retailer upon a basis of mutual interest.

As of May 1, 1930, there were 59,640 voluntary chain units in the United States operated by 551 organizations. Of these 551 organizations, 273 were groups sponsored by wholesalers, 103 were retailer-owned wholesalers, and 175 were cooperative groups. Voluntary chain retailers are now making 25 per cent of the total annual sales made through grocery stores.

Voluntary chains are becoming general food stores more rapidly than are the regular chains. Approximately 25 per cent of all regular chain stores should now be classified as general food stores with complete lines. Of the voluntary chains, approximately 47 per cent are handling fresh meats, 85 per cent are handling fresh fruits and vegetables, and 59 per cent are handling bakery goods.

These and other facts are brought out in "The Voluntary Chains—An Evolution in Distribution" just pub-

lished by the American Institute of Food Distribution as a third of a series. Under the direction of V. H. Pelz, the editorial and research staff of the Institute has made an analytical study of this important and recent development in food distribution. The distribution of voluntary chains by types and states, their historical growth, comparison between regular and voluntary chains, how the activities of the factors involved in a voluntary chain relationship are coordinated, the progress in the handling of a complete line of food-stuffs, and other phases of the evolution are covered in detail in the report.

In commenting upon the similarity between regular chains and voluntary chains, the report states: "Both forms of organization of retail outlets—regular or centrally-owned chain and voluntary chain—have been working essentially toward the same objective, that is, the coordination of the supply and selling functions under one control. The fact that there is such a sharp contrast between the ownership of hundreds of thousands of outlets by a single company, and the ownership of single independent outlets, has tended to obscure the essential parallel between the objectives as well as the methods of reaching them."

"The pronounced growth of the voluntary grocery chains during the past three years," says Gordon C. Corbaley,



GORDON C. CORBALEY.  
President American Institute of Food  
Distribution.

president of the Food Institute, "is now bringing a wider recognition of the voluntary chain plan as an evolution in distribution. It is significant because it offers independent retailers and their affiliated supply sources an organization device through which they can integrate the wholesale and retail functions to a considerable extent and secure almost the same savings chains were able to make when they combined the wholesale and retail functions."



ROBERT W. LYONS.  
Re-elected Executive Vice President of  
the National Chain Store Association.

## Chain Store Leaders Talk Sales Outlook And Tax Legislation Problems

Sales volume as measured by units of sales is actually increasing, according to chain store executives in session in Chicago during the first three days of the week.

Their experience indicates that the buying power of the public has been larger than shown by sales volumes in the last several months, but that co-operation of retail interests is necessary in restoring public confidence.

Albert H. Morrill, president of the Kroger Grocery & Baking Co., with headquarters in Cincinnati, Ohio, and president of the organization, presided at this third annual convention. In his keynote address Mr. Morrill likened the chain store type of distribution to the daring pioneer who left the comforts of business civilization and strode forth into the wilderness of unknown business ways.

Much attention was given to the

chain store tax situation, which bids fair to reach the Supreme Court of the United States during the coming winter. "The Economics of Tax Legislation" was discussed by Robert M. Haig, professor of business administration, Columbia University, while Clarence Francis, vice-president of General Foods Corporation, spoke on "The New Relation of Manufacturers to Chain Stores."

### Future of Chain Stores.

Alvin E. Dodd, assistant to the president of Sears Roebuck & Co., in the course of an address on "What is Ahead for the Chain Store Industry?" said that a lot of men in the industry had become chain store conscious only because other people have. He felt that there was much more discussion of the future of chains from the outside than from within the chain organizations.

David Lawrence, president and editor of the "United States Daily," talked on



"Looking Ahead in Government and Business."

Albert H. Morrill was re-elected president of the organization, with Robert W. Lyons, executive vice-president, and Paul Metzger, of the Washington Shirt Co., M. S. Gibbs of the Peoples Drug Co., M. M. Haroway of Continental Food Stores, and E. R. Allen of Melville Shoe Corporation, vice-presidents. R. H. Ott, of the J. C. Penney Company, was elected treasurer.

#### END BOVINE TUBERCULOSIS.

Eradication of bovine tuberculosis from the state of Michigan was celebrated recently at Michigan State College, Lansing, when leaders in this movement and in the livestock industry from Michigan and ten other states gathered together.

While Michigan is the third state in the Union to be certified by the U. S. Department of Agriculture as a modified accredited state, having been preceded by North Carolina and Maine, it is the first of the dairy states to have attained this distinction.

An important action growing out of the celebration was the discussion and adoption of a program for the eradication of avian, the poultry form of tuberculosis. This is a menace not only to the successful production of poultry but also to the protection of cattle and swine from re-infection.

H. R. Smith, livestock commissioner of the National Livestock Exchange and a leader in tuberculosis eradication work, presided at the meeting. H. R. Davison represented the Institute of American Meat Packers, which has co-operated in the eradication work.

About the time of this celebration the supreme court of Iowa rendered a decision sustaining the law under which the eradication of bovine tuberculosis is being conducted in that state.

## Livestock Producers Enter Consent Decree Case on Packers' Side

Permission to intervene in the packers consent decree case has been requested in a motion filed in the supreme court of the District of Columbia by the American National Livestock Association and the National Wool Growers Association. They further asked permission to file a petition for a modification of the decree to permit the packing groups to engage in the retailing of meats and unrelated commodities.

Counsel for the association gave notice that it would bring the motion to the attention of the court on October 7, at which time, if the motion is overruled, permission will be sought

#### CANADA AIDS FEEDERS.

Credits up to 75 per cent of their purchases will be available to approved farmers of Saskatchewan who, having a surplus of feed grains, are desirous of obtaining feeder stock for finishing purposes, under a scheme devised by the Saskatchewan Government and announced by the minister of agriculture.

This official states that the government is interested in promoting the finishing of more good beef in the province for the home market, and with the present low price levels of both feeder stock and coarse grains, the time seems most opportune to encourage such a policy. Recognizing the necessity of taking every precaution to insure the success of this scheme, so that it may lead to its becoming a permanent feature of the agricultural activities of this province, applicants for credit must be approved by the department of agriculture and their premises inspected as to feed, shelter and water supply.

The stock will be purchased at Saskatchewan stockyards and purchasers will be able to avail themselves of the Dominion government's offer to refund their expenses when purchasing stock. The railways also will cooperate to the extent of moving the cattle for feeding purposes at 75 per cent of the regular tariff rates.

Marketing of the cattle will be under the supervision of inspectors of the livestock branch of the provincial department of agriculture and will have to be sold on a public stockyard and through a bonded commission dealer.

#### CUDAHY REPORTS BETTER NET.

Lower dollar volume of sales but a better net result, due to economies in operation, are anticipated by the Cudahy Packing Co. for the fiscal year ending November 1, according to a statement

issued recently by E. A. Cudahy, sr., chairman of the board. The full text of Mr. Cudahy's statement is as follows:

"Our physical volume of sales is expected to be about the same as last year, although the dollar volume will be somewhat lower, due to the lower commodity prices prevailing this year.

"The net result of operations, however, is expected to be somewhat better because of the economies which have been effected in operations. In addition, inventories are at the lowest level in several years and supplies of live stock have not been as heavy as last year.

"The merchandising basis for 1930 has been much better than 1929, with trade holding up satisfactorily and prices of live stock and meat steady on the whole. During 1929 the severe decline in inventory prices was injurious to the profits of packing companies generally. The change in merchandising conditions with the advent of the chain store has been met by increased sales through chains to compensate for the reduced sales through other retailers."

The company's sales for the fiscal year 1929 totaled \$267,960,000, with a net profit after all charges of \$2,512,850.

#### PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on October 1, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on September 24, or nearest previous date:

	Sales.	High.	Low.	Clos-
	Week ended	Oct. 1.	Oct. 1.	Oct. 1.
				24.
Amal. Leather.	100	20	20	20
Do. Pfd.	600	3	3	3
Amer. H. & L.	410	20 1/2	20 1/2	20 1/2
Amer. Stores	2,500	42 1/2	42 1/2	42 1/2
Armour A.	14,200	4 1/2	4 1/2	4 1/2
Do. B.	12,800	2 1/2	2 1/2	2 1/2
Do. B. Pfd.	1,300	52	52	52 1/2
Do. Del. Pfd.	1,300	72 1/2	72	72 1/2
Barnett Leather	200	2 1/2	2 1/2	2 1/2
Beechnut Pack.	800	52 1/2	52 1/2	52 1/2
Bohach, H. C.	400	70	70	70
Brennan, Pack.	50	53	53	53
Do. B.	.....	.....	.....	50
Chick C. Oil.	600	16	16	17 1/2
Childs Co.	11,500	45	42 1/2	45
Cudahy Pack.	1,800	40 1/2	40 1/2	40 1/2
Firat Nat. Strs.	5,100	51	50 1/2	51
Gen. Foods	64,300	53 1/2	53 1/2	53 1/2
Gobel Co.	11,100	6 1/2	5 1/2	6
Gt. A. & P. Int. Pfd.	170	119 1/2	119	119 1/2
Do New	270	197	192 1/2	197
Hormel, G. A.	450	28	28	28
Hygrade Food.	12,900	5 1/2	5 1/2	5 1/2
Kroger G. & B.	39,800	28 1/2	27	28 1/2
Libby McNeill.	13,900	12 1/2	11 1/2	12 1/2
McMarr Strs.	1,500	12 1/2	12 1/2	13 1/2
Mayer, Oscar.	.....	.....	.....	4 1/2
M. & H. Pfd.	1,200	28 1/2	28 1/2	27 1/2
Michberry Co.	600	13 1/2	13 1/2	15
Morell & Co.	700	52	52	52 1/2
Nat. P. P. A.	200	5 1/2	5	5 1/2
Nat. Leather.	.....	.....	.....	1 1/2
Nat. Tea.	2,700	20 1/2	20 1/2	21
Proc. & Gamb.	15,900	70	69	70
Rath Pack.	250	21	21	22
Safeway Strs.	8,500	65 1/2	61 1/2	64 1/2
Do. 6% Pfd.	150	95 1/2	94 1/2	95 1/2
Do. 7% Pfd.	270	100	97	102
Stahl Meyer.	100	18	18	18 1/2
Straus R. Strs.	2,500	9 1/2	8 1/2	9 1/2
Swift & Co. New	5,100	28 1/2	28 1/2	29 1/2
Do. Int.	10,900	32 1/2	30 1/2	32 1/2
Trunz Pork.	300	18	18	21
U. S. Cold Stor.	15	33 1/2	.....	35
U. S. Leather.	2,600	7 1/2	7 1/2	8 1/2
Do. A.	1,900	11 1/2	10	12 1/2
Do. Pr. Pfd.	800	77	77	75
Weason Oil.	2,300	25	24 1/2	25
Do. Pfd.	900	50 1/2	50 1/2	51 1/2
Wilson & Co.	2,800	3	2 1/2	3 1/2
Do. A.	2,800	7 1/2	7 1/2	7 1/2
Do. Pfd.	200	42	42	46 1/2



# THE NATIONAL Provisioner

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## Don't Be Misled on Hog Crop

An impression exists in the trade that the supply of really good hogs will give out early in the winter packing season, that the quality of much of the meat will be of a grade unsatisfactory in manufactured and processed meats, and that in general the hog run will be small and of poor quality.

This impression results perhaps from a not too close analysis of government reports on the hog outlook. It is an exaggerated interpretation.

Some economists and statisticians assume that the shortage in the corn crop must necessarily reduce the hog crop. Except in cases of severe drought conditions—and these have not prevailed in the major hog and corn producing sections—it is only the incidental hog producer and the in-and-outer who will be affected by a feed crop shortage, so long as there is something to take its place.

Denmark, believed in international pork trade circles to produce the finest hogs in the world, feeds these hogs on only a partial corn ration. Other feeds form an important part of the ration from weaning to marketing time.

Denmark, believed in international such that a larger proportion than usual of the total crop will be fit only for livestock feed. This means that more corn must be sold as meat.

Add to this the surplus of wheat, oats and barley—a profitable outlet for which agricultural leaders have been frantically searching—and you have a feed supply sufficient for a good hog crop and all the fat cattle the trade will absorb. The feed problem is not a problem at all.

The idea that hogs and cattle produced on feeds other than corn are inferior has been exploded. Wheat-fattened hogs and cattle have topped a number of the markets recently, and have yielded a per bushel return to the farmer two or three times that possible when marketed as grain.

Tests being conducted at state agricultural experiment stations are demonstrating further, wherever such proof has been necessary, that crushed wheat, oats and barley are excellent maintenance and finishing feeds for meat animals. As in the case of corn, of course, they require that the ration be properly balanced. They have the added ad-

vantage of producing firm pork, which is not always true of corn.

*With cheap feed available to make quality hogs and cattle, and hogs the best paying crop the farmer has, does it seem logical that there will be material reduction in the quality and size of the hog crop?*

## Preventing Plant Fires

Fire prevention week commences October 5. Its purpose is to bring to the public at large an appreciation of the huge losses from fire each year, and to cause them to understand better the need for simple and adequate precautions to minimize this waste.

Annual fire loss in the meat packing industry is small compared to what it was a few years ago. Better buildings, sprinklers, better inspection and greater vigilance to remove and prevent causes of fires are responsible for this better showing.

Fires are expensive. Insurance may cover the actual property loss, but the loss of business and income during rebuilding never can be recovered. And the hazard in even the best constructed and maintained plant is great enough to warrant the utmost care to prevent fires as far as it is physically possible to do so.

Frequent inspection of the plant and premises and education of the workers in fire hazards are the best safeguards. Fire-fighting equipment should be tested at frequent intervals, and in each department there should be men trained in its use.

What is everybody's business is often nobody's business. Simply preaching fire prevention may help to prevent damaging fires, but until someone in each department is made responsible for the elimination of fire hazards, the greatest safeguards will not have been thrown about a plant.

And in turn this employee should be responsible to one who knows what constitutes a fire hazard, and who can and will impart his knowledge to those on whom he depends for results. Organized effort to prevent fires in the meat packing plant is just as important for results as team-work among those whose business it is to extinguish them after they have started.

# Practical Points for the Trade

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## Building a Hide Pack

Building the pack is one of the most important functions in curing hides. A Southern slaughtering writes as follows for information regarding this:

Editor The National Provisioner:

Please furnish us information as to the proper method of building a hide pack. We are not satisfied that our practice is correct.

In building a hide pack the area of the pack is usually determined by existing conditions. The larger the pack the less exposed edges there are in relation to the number of hides in the pack. However, if the pack is built too large working conditions are difficult. Salting may be slighted and the level of the pack may suffer.

The height of the pack should not exceed 3½ ft., although packs are sometimes built to 4½ ft. But anything above 3½ ft. causes shrinkage. The weight of the pack concentrates on the lower hides, causing shrinkage.

Build the pack so there is a gradual slope to the center. This keeps the pickle from draining away. Care must be taken so there is not too much slope to the center, as this results in holding the surplus brine. Should the pack be too high in the center the brine will drain away too rapidly.

The floor of the hide-curing cellar should have a sufficient pitch to allow the brine escaping from the pack to drain away and not accumulate in puddles on the floor.

The temperature of the curing cellar is kept at about 60 degs. F. and care should be taken to prevent air currents from passing through the cellar.

A good salt should be used so it will form a brine quickly and penetrate into the interior of the hide as rapidly as possible. No 2 rock salt with a crystalline structure is regarded as best for the purpose.

**Salting.**—Perhaps the greatest possibility of damage to the hide is in the salting operation. A hair-slipped hide is the inevitable result of careless salting. The salting should be handled as follows:

First, sprinkle salt on the floor and lay the corner hide down with the flesh side up. Use from 40 to 50 lbs. of salt on each hide. To make a straight edge on each side of the pack the belly is folded over sufficiently to make a straight edge, and the butt folded over to make the corner rectangular.

Considerable precaution must be observed that the salt is well distributed throughout the fold. The hides

are then laid so that they will overlap, as in shingling. This overlapping must not be too wide, as in this case the brine will accumulate in such quantities as to produce a hide unsatisfactory from the standpoint of condition.

**Packing.**—It requires a very skilled workman to make a good hide pack with satisfactory side edges and corners.

It should be remembered that a steer's hide is thicker than a cow's hide and is wider than a bull's in the hindquarter. A bull's hide is wider than a steer's in the neck and shoulders, and very thick in the butt and plate.

Hides are thicker in the winter than in the summer and the hair is longer. Winter hides are packed close, having only about one foot lap. Short-haired hides or summer hides are generally packed wider apart, about three feet, as they preserve the moisture better when packed in this way.

Bull hides are given special attention in salting, on account of their greater thickness. Hides carrying excessive manure also must be given extra salting to prevent decomposition.

Hides are cured in 25 to 30 days, but frequently they are left in cure for a much longer period. They are not overhauled during the curing period.

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

## Fancy Dry-Cure Bacon

An Eastern packinghouse superintendent got especially good results with the formula for making fancy dry cure bacon which he secured from THE NATIONAL PROVISIONER. This is what he says about it:

"A short time ago I wrote you for a cure you could recommend for a fancy dry cure bacon. We have already given it a thorough trial and the cure has far more than exceeded our expectations in all ways."

This formula is available to subscribers. Send a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

## Making Spanish Loaf

How is Spanish loaf made? One sausage maker writes regarding this as follows:

Editor The National Provisioner:

Can you give me a formula for making Spanish loaf? Is the same meat formula always used, or can this be varied? Full information will be appreciated.

Spanish loaf is very similar to the ordinary meat loaf but with special seasoning. Any one of the following meat formulas may be used:

- 100 lbs. pork trimmings, 85 per cent lean, or
- 100 lbs. beef and pork cheek meat, or
- 100 lbs. meat—
  - 35 lbs. beef trimmings
  - 35 lbs. pork cheek meat
  - 20 lbs. tripe
  - 10 lbs. flour, or
- 100 lbs. meat—
  - 50 lbs. lean pork trimmings
  - 25 lbs. lean cheek meat
  - 10 lbs. beef or pork hearts
  - 15 lbs. caul fat, or
- 100 lbs. meat—
  - 55 lbs. cheek meat
  - 30 lbs. beef or pork hearts
  - 15 lbs. caul fat.

Cereal may be added to any of these formulas if desired.

Curing materials and seasoning for each formula are as follows:

- 3 lbs. salt
- ½ lbs. sugar
- 3 oz. saltpeter
- 3 oz. coriander
- 1 oz. nutmeg
- 2 to 4 oz. red or Cayenne pepper, according to strength.

Macaroni, green and red peppers or pimientos and pickles may be added according to the product wanted.

## PANCREAS FROM ARGENTINA.

An experimental shipment of 40,000 lbs. of hog pancreas from Armour and Company, Buenos Aires, Argentina, to Eli Lilly & Co., Indianapolis, was made recently, for pharmaceutical purposes. This product from which insulin, used in treating diabetes is made, is highly perishable and little effort has been made previously to import it.

The present shipment was frozen and kept at a temperature of 5 degs. below zero on shipboard, from which it was transported to a car precooled for 48 hours to 15 degs. above zero. Solid carbon dioxide was used with the shipment on its way to the Indianapolis plant of the manufacturing chemists, to insure its reaching its destination in good condition.

## Balancing Tank Charge

The proportions of the different materials included in a charge to the rendering tank have a great deal of influence on the fat content of the cracklings. Some time ago an inquirer asked what caused a high fat content when the moisture content was all right. This inquirer writes further regarding this matter, as follows:

Editor, The National Provisioner:

With reference to your recent request covering high fat content of cracklings as outlined in our letter to you and published in The National Provisioner of August 30, beg to advise that the following material constituted one test load and we have made up a chart to show you exactly our method of procedure.

	Lbs.
Black guts (washed) .....	1,200
Condemned hog heads .....	140
Lungs and livers .....	800
Skulls and jaws from hog killing .....	800
Killing floor waste .....	210
Beef offal (washed) .....	1,800
Skulls, jaws, shin bones from killing floor .....	600

Total to tank ..... 4,650  
 Steam on at 4:30 P. M.—Pressure 60 lbs.  
 Steam off at 8:25 P. M.—Pressure 60 lbs.  
 Temp. shown on cooker gauge—213 degs. F.  
 Temp. of material inside cooker—245 degs. F.  
 Temp. of fat run off next morning at 7:30 A. M.—145 degs. F.  
 Temp. of cracklings after settling in percolator for 1½ hours—115 degs. F.

Material Analysis (cracklings)  
 Moisture—6.52% Protein—43.17%  
 Ammonia—8.4% Fat—17.10%

Analysing the whole procedure, the following comments are offered on this packer's inquiry:

1. Lungs and livers should have been properly trimmed and sent to the blood drier to be dried along with the blood. Material of this nature takes more from the cooker in fat than it contributes. In other words, the fat content in this material is so low that it should be dried, not rendered.

2. The amount of bones to the tank (killing floor) looks out of proportion to the offal. It is suggested that a check be made to see that this material is proportioned out more uniformly to the cookers.

3. Temperature as shown on the cooking gauge does not correspond with the material in the cooker and it is evident from this that the gauge is showing only a radical heat. This is a common occurrence in cookers, due to the fact that the stems of the thermometers cannot be allowed to protrude into the material too far, as they are likely to be broken off.

4. From the test of the temperatures, it would seem that the material is altogether too cold for successful pressing and if it is found that it is impossible to press immediately after cooking is finished, the material should be brought well up to the boiling point the night before, cook for 16 minutes and then shut the cooker down and ar-

range to have it started the next morning early. It will then be possible to cook and press right through in a continuous operation. If this is not possible, it is suggested that no more than 10 lbs. steam be turned on the shell in the morning and the material agitated until thoroughly hot, but it should not be heated to a temperature above 212 degs. F.

## Identifying Pipe Lines

It is an advantage in the meat plant where there are many pipe lines carrying hot and cold water, steam, brine, etc., to have the pipes in each department identified, so that when work is to be done on them it is not necessary to trace back to find what any line is carrying.

One packer asks how this can be done. He says:

Editor The National Provisioner:

We have heard there is a standard method of identifying pipe lines in the meat packing plant. What is this method and where can information concerning it be obtained?

Accidents can be minimized, and the danger of cutting into the wrong line when making repairs, thus interfering with processing operations, can be reduced by identifying the piping systems in a meat packing plant.

This identification is usually made by painting the various lines different colors, one color being used for hot water, another for cold, another for the sprinkler line, etc. The packer can devise his own system of identification or he can use the standard system. A copy of the latter can be obtained from the American Standards Association, 29 West Thirty-ninth st., New York City. The cost is 50c.

## Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,  
 Old Colony Bldg., Chicago, Ill.  
 Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name .....  
 Street .....  
 City .....

Enclosed find 2-cent stamp.

## Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

### MEAT WRAPS AND PACKAGES.

(Continued from page 24.)

The meat sells at better profits than could be realized by selling naked.

Here again it was determined that display exerts considerable influence in moving merchandise. Placing these meats in neat order where they could be seen invariably increased sales.

In this case the power of suggestion was plainly evident. The words "Bean Pork" and "Greens Pork" suggested pork and beans and pork and greens to many people. Housewives were heard to say, "I believe a dish of greens would taste good," or words to that effect.

### Wording on Packages.

This opens up another angle of meat merchandising which this packer will study.

What is the best wording to put on packages? How far can this idea of using labels that will suggest sales be carried? Is "Bacon," for example, sufficient on the label, or would "Breakfast Bacon" create more sales? The point is interesting.

Lastly the matter of color and counter display cartons and their influence on sales will be examined thoroughly. Some work has been done along this line. In cold weather, it seems, it might be an advantage to use red and orange labels; in warm weather, blue or green.

The character of the product as well as the season of the year will also be studied to learn how color affects sales. Chili, for example, might appropriately carry a red label. Or would red give an impression not desired? These and many other facts, it is hoped, will be determined during the year.

### Tests With Colored Wrappings.

Some work has already been done with "ready-to-serve" meats in colored wrappings and packages. To date these experiments have been limited to displaying a product in wrappings and packages of different colors. Not sufficient data has been gathered as yet to form any opinions. The experiments will be continued until trends are apparently proved.

These experiments cost money, of course. But this packer feels the information he gains will enable him to put his merchandising on a more scientific basis than heretofore. Instead of groping blindly with the hope that the right thing will be done, he believes facts can be gathered that will answer immediately many of the wrapping and packaging questions and problems that come up in the meat plant every day.

This is one of a series of articles on wrapping and packaging meats, and the influence the package has on consumer acceptance and sales.



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# A Page for the Packer Salesman

## Selling Branded Goods

**Requires Knowledge That Enables Salesman to Prove Quality**

Branding, labeling, trademarking and packaging the products of the meat plant are changing meat selling methods.

Today the meat salesman must do more than talk—he must say something.

Meaningless superlatives will no longer do. His products are not the best simply because he says so.

One meat man thinks many salesmen would get better results, and help the cause of greater meat consumption, if they would fit themselves to prove the superior quality of the products on their list. He says:

Editor THE NATIONAL PROVISIONER:

A very important accomplishment for the meat salesman, I have found during ten years of meat selling, is to be able to put yourself in the place of the meat buyer. If this can be done, a viewpoint is secured that helps decidedly in sales work.

I never have bought meats, but I have often tried to imagine how I would proceed if I were a retailer, and what factor would influence me to purchase from one concern in preference to another.

Considered from the buyer's standpoint, it seems to me that packinghouse products naturally fall into two general classes—bulk meats and branded, labeled and trademarked products.

So far as unbranded bulk meats are concerned, it has made little difference in the past to the retailer where he bought, providing he got what he paid for, and service that satisfied him. The salesman who gave him the best service and who was agreeable and accommodating, was the one who got the order.

But branded, labeled and trademarked goods are another matter. The retailer must resell what he buys. He wants merchandise of quality—goods that will bring housewives back to his store for more.

### Retailer Wants Proof of Quality.

If he is to believe everything different salesmen tell him, every brand on the market is the best brand—but don't think for a minute that he does. He buys what he believes is the best, and his choice is influenced by proof, not wordy arguments.

The salesmen who are moving the largest tonnage of trademarked and



branded goods are the ones who not only believe they have the best brands, but who also have the facts to back up any statements they may make.

Unsupported statements will not get the salesman very far today. He must have something more than superlatives in his selling talks.

One firm in my territory is doing an exceptional business on its branded and trademarked merchandise. The reason, in my opinion, is that it is selling its salesmen first by taking them through the plant at intervals and explaining every detail of processing that assures quality in the product. It is not difficult for these salesmen to convince customers by passing on to them what they have seen and know.

The man whose sole equipment for the job of meat selling is merely a price list and an order book is at a disadvantage. And he will gradually find the going harder as housewives become more and more meat brand conscious, and order meats as they do other foodstuffs—by brands. The salesman who lacks a knowledge of his product and how they are prepared can make no effort that will aid him more in his work than to acquire such knowledge.

Yours truly,  
PACKER SALESMAN.

### SAVING TIME.

In some stores the retailer interviews quite a few meat salesmen each day. It is not to be wondered at, therefore, that he is sometimes reluctant to hear arguments on quality of products and good service that differ little from what he has heard many times before.

The good meat salesman does not waste his and his customer's time. He tells his story in the fewest words and makes no statements he cannot support with facts. As a result retailers are seldom too busy to see him and they have confidence in what he tells them.

Do your salesmen read this page?

## SELLS HARD-BOILED BUYER.

A meat salesman said recently that he tries to analyze every call at which he fails to sell an order and to determine the cause of his failure. Sometimes he is able to arrive at a decision. More often he is not, but in every case, he believes, he is able to form some opinions that are helpful to him in his work.

And it is interesting, he says, to learn how easy it sometimes is to get under the skin of a hard-boiled buyer. One large buyer had consistently refused to give him an order. Try as he might he could not get his firm's products in the store. Quite by accident he learned that this buyer was interested in growing roses.

The salesman knew nothing about roses or rose growing, but he found the time to study up on these subjects. One day he mentioned casually to this buyer that he had planted a small collection of roses and asked if the buyer knew anything about their cultivation and care. This broke the ice. Eventually the salesman got his first order and he and the buyer became good friends.

## FISH STORY WITH A MORAL.

A fish story that is not only true but that contains a moral for meat salesmen has been going the rounds lately.

A naturalist divided an aquarium with a clear glass partition. On one side he put a husky black bass and on the other a number of minnows. The bass would strike every time a minnow approached the partition.

After several days of fruitless effort that netted him only a bruised nose the bass ceased to be interested in the minnows. The partition was then removed, permitting the bass to mingle with the minnows, but he did not strike at a single one of them. He had become thoroughly sold on the idea that business was bad.

The moral is this: Go after the minnow once more; perhaps the glass partition has been removed.

## TASTING IS BELIEVING.

When a retailer knows how good a product is he has no hesitancy in recommending it to his customers. One meat salesman makes an effort to have each retailer he sells try out the products on his table. This has been responsible, more than any other factor except the quality of merchandise, for the large tonnage this salesman enjoys, he says.

# In PACKING PLANT OF RETAIL STORE



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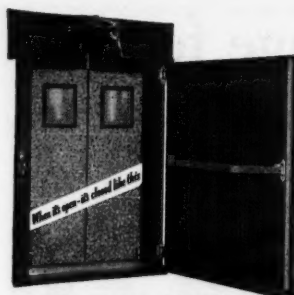


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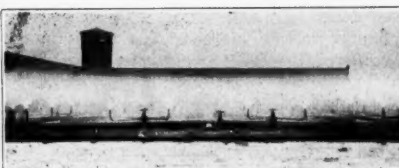
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# Refrigeration and Frozen Foods

## LOWER MEAT TRUCKING COSTS.

Insulated and refrigerated truck trailers are being considered by some meat plants for interurban transportation of meats. A number of economies seem possible through the use of such equipment. Among the more important of these are the wages of one driver to every unit of truck and trailer.

The running expenses of a truck and trailer would be somewhat more than for a truck alone, but the total cost of operation, it is estimated, would be considerably less than for two trucks with a combined carrying capacity equal to that of a truck and trailer.

The saving of time by the use of a truck and trailer is also worthy of consideration in many cases. The trailer could be left for unloading while the truck proceeded to another destination. When the truck returned it would pick up the trailer and return it to the plant.

On some routes, depending on grades, road conditions, the size of the truck, etc., more than one trailer probably could be hauled with a saving correspondingly greater than when only one trailer is used.

The cost of either a refrigerated or insulated trailer would be less than a refrigerated or insulated truck of similar carrying capacity. When the fleet is large this saving in capital investment probably would be considerable.

Engineers are anticipating no particular difficulties in the design of refrigerated and insulated trailers. Refrigeration for the trailers could be obtained by ice and salt, solid carbon dioxide, frozen brine in metal cans or mechanical equipment.

In one design of mechanically-refrigerated truck now on the market the compressor is operated by a constant voltage motor, which in turn is driven from a power take-off on the truck engine shaft. An auxiliary motor, operated from a lighting circuit, is provided to operate the compressor at night and at other times when it is desired to keep the interior of the truck under refrigeration and the truck motor is not running.

This design of truck refrigeration could no doubt be applied to trailers with equally satisfactory results, taking the power for driving the compressor motor from the truck axle or wheel. In this case, also, the auxiliary motor for driving the compressor when the trailer is standing probably would be desirable.

## FROZEN MEAT SALES DOUBLE.

Frozen meats have been on sale in Meriden, Conn., for three months and the merchant handling them claims that his business in these meats now amounts to \$400 a month. No fresh meat was carried in this market previously. Sales have doubled during the past two months, and the new cuts are reported to have proved an enormous

business builder. Due to the facility with which the cuts are handled, no additional help has been required in the store.

So far hamburger has proved to be the best seller among the frozen meats. Included in the line are all kinds of steaks and chops, cutlets, stews, roasts, leg of lamb and chickens.

These products are carried in the market of Fred L. Yale & Son. Large advertising space is used by the company once a week in a local newspaper to push this new meat line.

## FROZEN FRUIT CONFERENCE.

A frozen fruit conference is scheduled to be held at the Georgia Agricultural Experiment Station, Experiment, Ga., October 10. Some of the fruits which have been frozen under the direction of the assistant horticulturist of the station will be opened and sampled. The object of the conference is to discuss containers for frozen fruit, temperatures for freezing and storing frozen fruits, transportation equipment, and factors of quality in frozen fruit, and to list problems which need immediate solution. Dr. H. P. Stuckey, director of the experiment station, will preside at the conference.

## PERISHABLE FREIGHT HEARING.

The subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, room 308, Union Station Building, 516 West Jackson blvd., Chicago, Ill., October 21, 1930, commencing at 10:00 A. M.

No. 2378—Charges on shipments re-consigned when moving under carriers' protective service against cold.

No. 2383—Heater charges between Oregon, Ida., etc., and interstate points.

No. 2384—Switching at pre-cooling plants.

No. 2386—Louisiana groupings.

No. 2390—Manipulating ventilators on shipments transported under replenishing service.

No. 2392—Handling shipments under refrigeration with ventilators open.

No. 2398—Additional protective service against cold at intermediate stop, hold or reconsigning points and at final destination when cars are moving under carriers' protective service against cold.

No. 2399—Shipper's instructions on traffic handled under replenishing service.

No. 2401—Application of replenishing service charges.

No. 2404—Heater charges Nebraska and Wyoming to New Mexico on traffic destined Texas.

No. 2405—Furnishing salt at emergency icing stations.

No. 2406—Re-icing shipments moving under standard refrigeration at intermediate stop or hold points and at final destination.

No. 2407 — Furnishing ventilation service at intermediate points and destination.

## REFRIGERATION NOTES.

Work has been started on a cold storage warehouse in Clearwater, Fla., by Julian Zimmerman and G. E. Nelson.

A new warehouse and cold storage plant has been completed and placed in operation in Indianapolis, Ind., by the Strohm Warehouse & Cartage Co.

A cold storage warehouse, to be electrically operated throughout, is being constructed in Texarkana, Tex.

A cold storage plant to cost \$40,000 is planned by the Coast Ice & Cold Storage Co. for erection in Santa Cruz, Calif.

A contract for an experimental cold storage plant has been let by the Florida Board of Control.

Fred R. Bennett, Eastman, Ga., will erect a cold storage plant. It is expected to be ready for operation about November 1.

Charles T. and A. M. Dixon, who recently purchased the plant of the Service Ice & Storage Co., Waycross, Ga., plan to double the meat curing capacity and add a 15-ton refrigerating machine.

Equipment has been installed in the new plant of the Union Storage Co., Pittsburgh, Pa.

Damage estimated at \$25,000 to the plant of the Bentonville Ice & Cold Storage Co., Bentonville, Ark., was caused recently by fire.

Work has begun on the installation of a cold storage plant in the building of the Peoples Brewing Co., Terre Haute, Ind., by the Terre Haute Ice, Fuel & Cold Storage Co.

A cold storage plant has been completed in Burlington, Vt., by J. W. Stevens.

About \$300,000 will be spent by the Texas Ice & Refrigerating Co., Fort Worth, Tex., to erect a produce terminal and enlarge its ice plant at 1201 Jones Place.

A terminal building in which cold storage will be included will be erected in Buffalo, N. Y., by the Buffalo Terminal Co. The structure will cost about \$500,000.

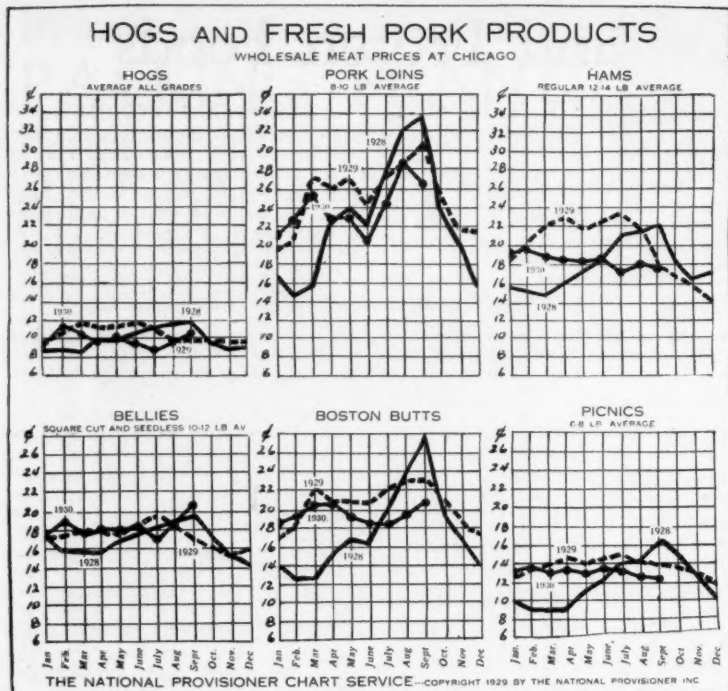
Dayton Refrigeration Co., Dayton, O., has been incorporated with a capital stock of 250 shares of no par value. The incorporators are Clarence Yount, Sidney L. Brown and Ruth L. Brown.

Construction of a 100-ton cold storage plant on Howard ave. and Fourth st., Winter Haven, Fla., is planned by D. H. Gilbert.

## OPENS EIGHTEENTH BRANCH.

A branch office has been opened at 2420 Nance st., Houston, Tex., by L. Mundet & Son, Inc., 461 Eighth ave., New York City, manufacturers of cork products. In the warehouse at this branch will be carried a full line of the company's products for insulating, roofing, flooring, etc., and covering for pipe and fittings. This is the eighteenth branch office of this company, which now has branches in most of the principal cities of the United States and Canada. Stock is carried in each branch.





This chart in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs at Chicago during the first nine months of 1930, compared with those of 1929 and 1928.

The market on both fresh and cured pork products in September found itself in a rather unusual situation. This was due to a shortage in hog supplies, which at times was a strengthening factor, and to weakness in consumer buying power, which counteracted the more favorable influences. In general, prices showed as much strength as could be expected, in view of the weakness in many markets and the rather plentiful supplies of lamb and beef. The latter have been moderately priced, and this has offered unusual competition to the higher priced fresh pork meats.

#### Fresh Pork Products.

**Fresh Pork Loins.**—The price of this product had reached high levels, in the light of current buying power and the large supplies of other fresh meats available at lower prices. Therefore, some drop was experienced during the month, even the smaller supplies of hogs at the principal markets being unable to maintain the level. Very few loins went to the freezer during the month, the policy appearing to be to sell rather than to accumulate and freeze. This disposition against holding was a further depressing influence. Seasonally lower prices also had an influence.

**Green Hams.**—This product broke sharply toward the close of the month, although the average price shows a slightly upward trend. Light green hams declined to within  $\frac{1}{4}$ c of the low price of 1929, which occurred later in the year when hog runs were heavy. While the production of heavy hams

has been comparatively light, the prospects of merchandising pickled meats at a profit have not been conducive to strong prices on the green product.

**Bellies.**—Bellies showed strength throughout the month, but closed barely steady on moderate supplies with demand less active. There appears to be some accumulation in spots, although at the seven markets as a whole a sharp decline was registered during the month.

**Boston Butts.**—This product showed

price strength throughout the month on limited sales through the jobbing trade. Shoulder meat in general declined, which is not unusual at this time of the year.

**Picnics.**—Picnics have been neglected. The price early in the year was fairly high and stocks have accumulated. At the end of September they were considerably heavier than those of a year ago. Retail buyers on a volume basis have not been so active. Holders have been crowding sales and both the green and cured product have met with slow demand on a declining market.

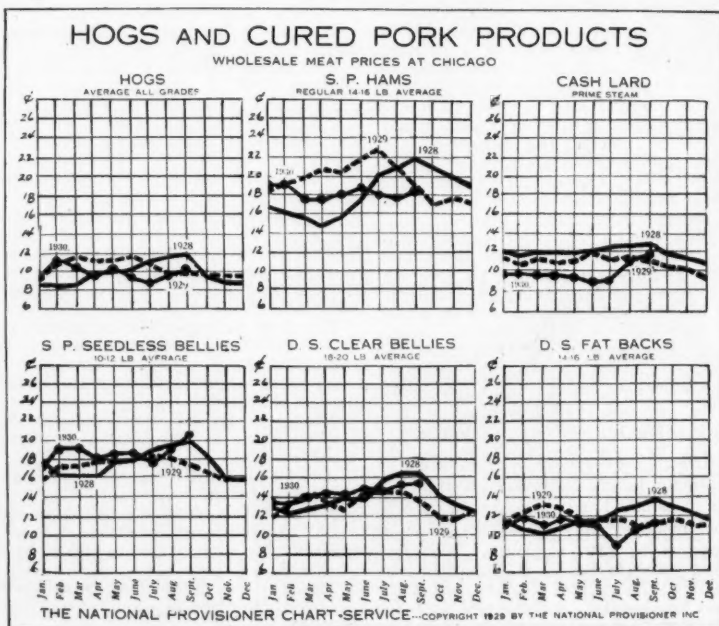
#### Cured Pork Products.

**S. P. Hams.**—There has been a light volume of business on this product. Prices in the United Kingdom have shown little strength, and boiling hams exhibited little buoyancy but sold at relatively low prices throughout the season. Stocks are light, with offerings at Chicago sufficient to satisfy demand at all times.

**Lard.**—Export lard values so far in 1930 have been 24 per cent below the 5-year average and 22 per cent below those of a year ago. A broader domestic trade has been developed on pure lard and stocks on hand are barely one-third of the heavy volume of a year ago. Some packers who were sellers of cash lard in former years are now buyers. The price during the past two months has been strengthened by the situation in the corn market and by the low stocks of lard on hand.

**S. P. Bellies.**—Offerings of pickled bellies have been light, so light in fact that the product has not shown the proper differential under the dry cure. This is due to strength in the market on the pickled product as a result of scarcity rather than to any unusual weakness in the dry cure market.

**D. S. Bellies.**—The dry salt product has held steady but required buying in





# Provision and Lard Markets

## WEEKLY REVIEW

**Market Irregular—Stocks Decrease—Hog Receipts Fair—Distribution Maintained—Shippers Fair Buyers—Grain Weakness a Factor.**

The position in the hog products market the past week has been influenced largely by the action of other commodities and the depression in the stock market. Prices sold off rather easily and then steadied on Wednesday with the better feeling in the grain market.

The situation appears to be a question of feed and feedstuffs. There appears to be a fairly steady domestic shipping demand, and there is persistent evidence of buying by packing and shipping interests. Export interest is slow, but this has been the case for the past season.

Quite a little attention was paid to a release from Washington on hog cholera. The U. S. Department of Agriculture issued a circular notifying farmers that conditions are favorable this fall for an extensive outbreak of hog cholera.

Recently an increasing number of outbreaks occurred in drought-stricken parts of the hog-raising belt. In August an outbreak threatening to reach the severity experienced in 1926 occurred in one of the central western states, but a campaign for immunization was promptly started and the outbreak was checked. The disease is occurring in a more virulent form than last year in Illinois, Iowa, Nebraska, Ohio, South Dakota, and Wisconsin.

the cash market at all times to maintain advances made, and even then there were times when setbacks of  $\frac{1}{4}$  to  $\frac{1}{2}$ c occurred. The option market during the greater part of the year has been well under the cash market, which did not invite hedging on deliveries. Many smaller operators have found a market with the larger sellers who moved the product out through their regular distributive channels. The price of cotton as now quoted at some trading centers is a weakening influence, as the old axiom of "a pound of cotton for a pound of meat" will not hold good.

**D. S. Fat Backs.**—Fat backs were a drug on the market during much of the year. The price was so low that when lard advanced, realization values in the tank naturally increased, which invited considerable buying. Production has been relatively small, due to the class of hogs that have constituted the bulk of the runs. As a result, there is a closely sold up situation in this market.

### Hogs.

The hog market was higher during the month, averaging \$10.00 at Chicago, compared with \$9.60 in August and \$8.80 in July. In September a year ago, the average price was \$9.95, and \$11.95 two years ago. In view of the prices of both green and cured meats, the price of hogs has been high and product has gone into cure at costs ranging from 2c to 4c over the current market.

The monthly statement of provisions exports shows a grand total of meats and meat products for August of 31,264,000 lbs., against 38,832,000 lbs. last year. For eight months ended August 31, the total was 282,454,000 lbs., against 307,928,000 lbs. last year, a decrease of 24,474,000 lbs.

The total exports of animal oils and fats was 58,585,000 lbs. in a month, against 66,627,000 lbs. last year. For eight months the total has been 535,806,000 lbs., against 609,838,000 lbs. last year, a decrease of 73,532,000 lbs. The principal decrease was of course in lard which showed a loss for the seven months of 60,000,000 lbs. Neutral lard showed a loss of 4,000,000 lbs. Oleo oil showed a loss of 9,000,000 lbs.

Stocks of lard on hand continue to decrease. Total stocks at Chicago were reported at 26,991,000 lbs., a decrease of 19,215,000 lbs. for the month. Last year there were 85,447,000 lbs. in storage.

**PORK**—The market was steady with trade light to fair. At New York, mess was quoted at \$32.50; family, \$34.50; fat backs, \$22.50@26.00.

**LARD**—Domestic demand was mod-

erate, and export trade limited. Distribution continued on a good scale, and stocks are comparatively light. At New York, prime western was quoted at \$11.85@11.95; middle western, \$11.70@11.80; city, 11 $\frac{1}{4}$ @11 $\frac{1}{2}$ c; compound, car lots, 10 $\frac{1}{4}$ c; smaller lots, 10 $\frac{1}{2}$ c; refined continent, 12 $\frac{1}{4}$ c; South America, 12 $\frac{1}{2}$ c; Brazil kegs, 13 $\frac{1}{2}$ c.

At Chicago regular lard in round lots was quoted at 7 $\frac{1}{2}$ c over October; loose lard, 7 $\frac{1}{2}$ c over October; leaf lard, 3 $\frac{1}{2}$ c over October.

**BEEF**—Demand was fair and the market was steady. Mess at New York was quoted at \$20.00; packet, \$17.00@18.00; family, \$19.00@21.00; extra India mess, \$35.00@37.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

See page 43 for later markets.

### LARD AND GREASE EXPORTS.

Exports of lard from New York City, Sept. 1, to Oct. 1, 1930, totaled 17,670,757 lbs.; tallow, 76,000 lbs.; greases, 1,640,000 lbs.; stearine, none.

## Hog Costs in Better Relation to Values

Hog costs during the first four days of the current week declined considerably from those of the previous week and resulted in a better cut-out showing on all averages.

Receipts at Chicago were fairly heavy, but the same situation did not prevail at all markets. However, supplies appeared adequate to meet demand without any material price increases.

*Stocks of all meat and lard are low and the approach of the winter packing season finds the industry in a strong position so far as its accumulations are concerned. Little change in hog or product prices can be anticipated without considerable increase in public buying power. However, the packer is in position to follow without loss, whichever way the trend turns.*

As has been true for some weeks past, the heavier hogs show less favorably in cut-out value. The better grades of heavy hogs have not been in large supply and demand to fill current needs has been sufficient to create good prices.

During the first four days of the week Chicago receipts totaled 103,200, compared with 107,775 a week ago, 108,880 a year ago and 75,801 in the same period of 1928.

Every packer should keep track of his cut-out results. In the following test average costs and credits are used and the results are worked out on the basis of live hog and product values at Chicago as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE for the first four days of the week.

Each packer should substitute his own costs and credits, also should check cutting yields at regular intervals. The yields used in these tests are based on packer dress.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$2.08	\$2.10	\$2.09	\$2.05
Picnics	.60	.58	.56	.47
Boston butts	.69	.69	.69	.69
Pork loins (blade in)	1.95	1.78	1.62	1.50
Bellies	2.12	2.10	1.10	.43
Bellies (D. S.)			.71	1.84
Fat backs (D. S.)			.61	.63
Plates and jowls	.18	.21	.21	.26
Raw leaf	.23	.25	.26	.26
P. S. lard, rend. wt.	1.38	1.61	1.33	1.27
Spare ribs	.12	.11	.11	.11
Trimnings	.20	.20	.20	.20
Rough feet	.03	.08	.03	.03
Tails	.02	.01	.01	.01
Neck bones	.04	.03	.03	.03
Total cutting value	\$9.64	\$9.08	\$9.38	\$9.09
Total cutting yield	65.50%	66.75%	68.50%	70.00%
Crediting edible and inedible offal to the above total cutting values and deducting from these the live cost of hogs plus all expenses, the following results are shown:				
Loss per cwt.	\$ .28	\$ .31	\$ .64	\$ .82
Loss per hog	.48	.62	1.62	2.36

## CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings, July, 1930, are given by the U. S. Department of Commerce as follows:

## IMPORTS.

	Sheep, Lamb & Goat, Lbs. Value.	Others,* Lbs. Value.
France .....	292 \$ 386	11,969 \$ 2,030
Germany .....	12,154 15,613	79,615 13,275
Greece .....	1,007 2,759	.....
Italy .....	143 112	400 60
Netherlands .....	.....	13,586 3,530
Sov. Russia in	.....	.....
Europe .....	136,365 462,052	20,853 3,512
United Kingdom .....	5,152 6,903	375 87
Canada .....	63,690 89,468	65,358 8,446
Mexico .....	5,374 5,896	470 70
Cuba .....	.....	3,700 438
Argentina .....	68,920 91,309	436,017 88,597
Brazil .....	.....	66,329 13,342
Chile .....	204,801 51,322	5,321 619
Peru .....	.....	12,063 5,412
Uruguay .....	14,967 9,277	93,161 15,758
British India .....	5,596 11,145	.....
China .....	54,012 72,948	55,633 20,927
Iraq .....	17,403 31,295	.....
Persia .....	25,242 40,968	.....
Syria .....	2,450 7,679	862 2,182
Turkey .....	30,173 45,682	310 167
Australia .....	154,288 122,002	102,016 24,759
New Zealand .....	165,504 153,683	371 946
U. of S. Africa .....	7,005 8,016	.....
Alg. & Tunisia .....	1,577 1,901	.....
Morocco .....	1,488 1,311	.....
Total .....	972,603 \$1,234,787	948,008 \$207,318

\*Includes hog casings from China, Russia, etc.

## EXPORTS.

	Hog Casings, Lbs. Value.	Beef Casings, Lbs. Value.
Belgium .....	17,420 \$ 3,250	34,504 \$ 2,908
Denmark .....	.....	2,250 735
France .....	5,841 1,829	.....
Germany .....	345,650 28,733	630,048 63,207
Italy .....	36,524 2,580	32,914 3,134
Netherlands .....	28,749 4,908	64,505 4,638
Norway .....	.....	2,927 262
Poland & Danzig .....	18,679 5,301	14,501 1,050
Spain .....	24,886 3,673	224,755 12,536
Sweden .....	1,100 315	15,150 1,069
Switzerland .....	1,555 2,182	.....
United Kingdom .....	267,926 98,989	9,152 1,944
Canada .....	3,988 1,303	11,568 1,832
Honduras .....	10 4	.....
Bermuda .....	554 700	.....
Cuba .....	300 83	3,849 698
Virgin Islands .....	.....	600 52
Java & Madura .....	434 173	1,100 200
Philippine Islands .....	500 291	.....
Australia .....	111,204 58,743	.....
New Zealand .....	33,027 20,056	.....
U. of So. Africa .....	10,550 2,625	.....
Total .....	910,147 \$233,556	1,076,952 \$94,205

Shipments from the United States to Hawaii: Hog casings, 125 lbs., value \$18; other casings, 5 lbs., value \$2.

Exports of other casings: Germany, 22,176 lbs., value \$1,289; Netherlands, 19,422 lbs., value \$1,144; Sweden, 9,500 lbs., value \$840; United Kingdom, 1,740 lbs., value \$1,725; Canada, 19,273 lbs., value \$6,197; Guatemala, 9 lbs., value \$2; Mexico, 40 lbs., value \$34; Cuba, 2,075 lbs., value \$1,882; British India, 40 lbs., value \$152; China, 4,975 lbs., value \$7,327; Australia, 7,115 lbs., value \$706; total, 91,365 lbs., value \$21,298.

## AUG. MEAT AND FAT EXPORTS.

Exports of meats and fats during August, 1930, and for eight months ended August, are given by the U. S. Department of Commerce:

## AUGUST, 1930.

	1930.	1929.
Total meats and meat products, lbs.....	31,264,965	38,832,317
Value .....	\$5,285,000	\$6,865,596
Total animal oils and fats, lbs.....	58,565,627	66,627,401
Value .....	\$6,511,681	\$8,486,108
Beef and veal, fresh, lbs.....	278,089	184,093
Value .....	\$61,581	\$46,102
Beef, pickled, etc., lbs.....	1,235,861	1,065,900
Value .....	\$132,264	\$129,344
Pork, fresh, lbs.....	727,845	1,023,763
Value .....	\$105,619	\$130,598
Wiltshire sides, lbs.....	182,414	290,605
Value .....	\$22,356	\$44,281
Cumberland sides, lbs.....	208,609	431,816
Value .....	\$44,023	\$86,280
Hams and shoulders, lbs.....	10,819,940	10,849,452
Value .....	\$2,181,364	\$2,429,480
Bacon, lbs.....	6,899,711	13,171,227
Value .....	\$1,044,580	\$2,035,942
Pickled pork, lbs.....	2,641,457	3,082,726
Value .....	\$350,908	\$538,059
Oleo oil, lbs.....	6,559,112	6,978,760
Value .....	\$858,582	\$754,414
Lard, lbs.....	40,287,272	55,487,453
Value .....	\$5,549,192	\$7,254,464
Neutral lard, lbs.....	995,224	1,589,955
Value .....	\$117,201	\$213,999
Lard compounds, animal fats, lbs.....	118,838	275,678
Value .....	\$13,022	\$35,946
Margarine of animal or vegetable fats, lbs.....	83,852	73,776
Value .....	\$12,503	\$13,799
Cottonseed oil, lbs.....	1,124,093	1,077,450
Value .....	\$110,956	\$110,015
Lard compounds, vegetable fats, lbs.....	473,641	548,282
Value .....	\$62,683	\$73,383

## EIGHT MONTHS ENDED AUGUST, 1930.

	1930.	1929.
Total meats and meat products, lbs.....	282,454,548	307,628,352
Value .....	\$49,779,408	\$55,231,187
Total animal oils and fats, lbs.....	335,806,458	609,338,802
Value .....	\$60,007,744	\$77,876,020
Beef and veal, fresh, lbs.....	2,071,403	2,050,606
Value .....	\$471,119	\$465,013
Beef pickled, etc., lbs.....	8,973,710	7,781,387
Value .....	\$978,498	\$845,350
Pork, fresh, lbs.....	12,412,737	7,828,446
Value .....	\$2,110,834	\$1,207,626
Wiltshire sides, lbs.....	3,610,276	3,545,642
Value .....	\$504,729	\$527,434
Cumberland sides, lbs.....	3,329,596	4,290,297
Value .....	\$613,546	\$830,863
Hams and shoulders, lbs.....	92,471,804	91,126,240
Value .....	\$18,422,771	\$19,284,407
Bacon, lbs.....	72,932,821	96,842,291
Value .....	\$11,174,519	\$14,704,531
Pickled pork, lbs.....	22,748,776	29,861,801
Value .....	\$2,178,951	\$4,368,067
Oleo oil, lbs.....	36,334,498	45,301,292
Value .....	\$4,017,768	\$5,007,348
Lard, lbs.....	476,007,708	536,980,900
Value .....	\$53,400,932	\$69,597,655
Neutral lard, lbs.....	9,621,162	13,866,389
Value .....	\$1,145,505	\$1,767,763
Lard compounds, animal fats, lbs.....	1,525,975	2,467,384
Value .....	\$179,995	\$312,081
Margarine of animal or vegetable fat, lbs.....	500,020	532,881
Value .....	\$77,950	\$96,031
Cottonseed oil, lbs.....	20,088,692	14,165,169
Value .....	\$1,704,341	\$1,386,323
Lard compounds, vegetable fats, lbs.....	4,206,614	4,266,476
Value .....	\$563,156	\$684,582

## PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended September 27, 1930, were as follows:

## HAMS AND SHOULDERS INCLUDING WILTSHIRES.

	—Week ended—	Jan. 1, 1930.
	Sept. 27, 1930.	Sept. 27, 1929.
	M lbs. M lbs.	M lbs. M lbs.
Total .....	904 1,323	656 99,869
To Belgium .....	.....	1,879
United Kingdom .....	657 1,217	528 80,227
Other Europe .....	15 32	..... 616
Cuba .....	.....	2 3,720
Other countries .....	232 74	126 13,427

## BACON, INCLUDING CUMBERLANDS.

	1930.	1929.
Total .....	1,144 2,027	1,213 81,471
To Germany .....	14 348	81 4,065
United Kingdom .....	615 761	656 41,866
Other Europe .....	396 853	330 19,156
Cuba .....	.....	20 10,567
Other countries .....	119 65	126 5,787

## LARD.

	1930.	1929.
Total .....	7,249 9,775	5,148 502,654
To Germany .....	2,453 1,589	1,802 96,796
Netherlands .....	429 1,173	185 29,772
Other Europe .....	3,487 4,219	1,588 172,549
Other Europe .....	704 1,387	359 54,806
Cuba .....	39 1,082	895 54,449
Other countries .....	137 325	139 54,312

## PICKLED PORK.

	1930.	1929.
Total .....	215 376	237 23,742
To United Kingdom .....	41 13	10 1,372
Other Europe .....	33 7	..... 1,296
Canada .....	129 313	181 5,794
Other countries .....	12 43	46 13,480

## TOTAL EXPORTS BY PORTS.

	Week ended Sept. 27, 1930.	1929.
	M lbs. M lbs.	M lbs. M lbs.
Total .....	904 1,144	7,249 215
Boston .....	.....	15 13
Detroit .....	622 294	809 60
Port Huron .....	250 106	1,302 67
New Orleans .....	8 5	176 2
New York .....	15 724	4,945 73
Philadelphia .....	.....	17 17

## DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom (Total) .....	657	615	.....	.....
Liverpool .....	394	330	.....	.....
London .....	93	72	.....	.....
Manchester .....	3	.....	.....	.....
Glasgow .....	144	134	.....	.....
Other United Kingdom .....	23	79	.....	.....
Exported to:				
Germany (Total) .....	2,453	2,351	.....	.....
Hamburg .....	.....	.....	.....	.....
Other Germany .....	.....	102	.....	.....

## DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended September 27, 1930, amounted to 6,440 metric tons, compared with 5,220 metric tons for the same period of 1929.

Watch "For Sale" page for bargains.

\*\*\*\*\*

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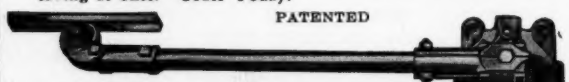


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**AUTOMATIC LOCK & CLOSER COMPANY**  
ST. LOUIS, MISSOURI

Form 2075

# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—The developments in the tallow market the past week again disclosed the weak underlying position of the market. Prices at New York sagged to 4½¢ f.o.b. for extra, the lowest levels witnessed since 1920-21. It was estimated that between 250,000 and 500,000 lbs. of tallow changed hands during the week. The leading consumers continued their scale-down buying attitude, and sellers, apparently unsettled by the general weakness in commodities and the renewed break in stocks, had to meet buyers' ideas to move fair quantities of tallow.

After the new lows were established, there was a sharp rally in outside commodities. This made for a steadier feeling in tallow, but there was no indication that buyers would come up in their ideas. There was a general feeling, however, that tallow values were too low and that there was room for improvement. No undue pressure of supplies was in evidence.

At New York, special was quoted at 4½¢; extra, 4½¢; edible, 6½¢@7¢ nominal.

At Chicago, tallow trading was quiet. Offerings were rather liberal, but demand was somewhat below normal. At Chicago, edible was quoted at 6½¢; fancy, 5½¢; prime packer, 5½¢; No. 1, 5¢; No. 2, 4¢.

There was no auction at London this week. At Liverpool, Australian fine was quoted at 31s 3d and good mixed at 29s 6d. The market ruling unchanged from the previous week.

**STEARINE**—A quiet and barely steady market was in evidence in the East the past week. Oleo was quoted at 9½¢@9½¢. At Chicago, the market was dull and steady. Oleo was quoted at 9¢.

**OLEO OIL**—The market was quiet, with only routine interest, and was barely steady. Extra at New York was quoted at 9½¢@9½¢; medium, 9½¢@9½¢; lower grades, 8½¢. At Chicago, the market was quiet and about steady. There was no pressure. Extra was quoted at 9½¢.

See page 43 for later markets.

**LARD OIL**—Demand was hand-to-mouth, and the market was about steady. Edible at New York was quoted at 13½¢; extra winter, 10½¢; extra, 10½¢; extra No. 1, 10¢; No. 1, 9½¢; No. 2, 9½¢.

**NEATFOOT OIL**—Demand was small and mostly for nearby needs, but the undertone was steady. Pure at New York was quoted at 12¢; extra, 10½¢; No. 1, 10¢; cold test, 16½¢.

**GREASES**—Demand in this quarter the past week was moderate and the undertone was weaker. New low prices were made in the downward movement, these following the break in tallow and reflecting soapers' attitude of taking hold on a scale downwards. At times, a fair business passed in certain grades, but there was no general demand. A let-up in demand for white grease was reported, and while there was no pressure of offerings of white, the situation

as far as prices were concerned were easier.

At New York, yellow and house were quoted at 4½¢@4½¢; A white, 4½¢@4½¢; B white, 4½¢@4½¢; choice white, 6½¢ nominal.

At Chicago, trading was quiet in greases, with offerings fairly plentiful. Demand was reported considerably below normal. Choice white grease was offered at 5½¢ Chicago basis. Demand was quiet. At the lower prices, demand was fair for medium and low grade greases. At Chicago, brown was quoted at 4¢; yellow, 4½¢@4½¢; B white, 5¢; A white, 5½¢; choice white, 5½¢.

## By-Products Markets

Chicago, October 2, 1930.

### Blood.

Domestic blood is quoted at \$3.75. The market is easier.

Unit Ammonia.  
Ground and unground.....\$3.75@4.00

### Digester Feed Tankage Materials.

The demand continues to ease off. Best grades at Chicago are offered at \$4.00 & 10¢.

Unit Ammonia.  
Unground, 11½ to 12% ammonia.....\$4.00  
Unground, 6 to 8% ammonia.....3.00@3.25 & 10  
Lard stick .....3.25@3.50  
Steam bone meal, special feeding, per ton .....38.00@40.00

### Packinghouse Feeds.

Product continues in good demand. Prices are quoted on carload basis, f.o.b. producing points.

Per Ton.  
Digester tankage, meat meal.....\$ @60.00  
Meat and bone scraps, 50%.....@60.00

### Fertilizer Materials.

The market for fertilizer materials continues quiet and featureless. Prices are quoted about 10¢ lower.

Unit Ammonia.  
High grd. ground, 10@11% am. ....\$ 2.70@ 2.80 & 10  
Low grd., and ungr., 8-9% am. ....@ 2.40 & 10  
Bone tankage, low grd., per ton 16.00@18.00  
Hoof meal .....2.65@ 2.90

### Cracklings.

The crackling market is easy and shows little change. Demand has fallen off somewhat. Prices are nominal.

Per Ton.  
Hard pressed and exp. unground, per unit protein.....\$ 90@ 95  
Soft prod. pork, ac. grease & quality 55.00@60.00  
Soft prod. beef, ac. grease & quality 45.00@50.00

### Bone Meals (Fertilizer Grades).

The bone meal market is showing little activity. Quotations are nominal.

Raw bone meal for feeding.....\$ @32.00  
Steam, ground, 3 & 50.....27.00@28.00  
Steam, unground, 3 & 50.....25.00@26.00

### Gelatine and Glue Stocks.

Market continues featureless. Few

offerings are being made. Buyers show little interest.

Per Ton.  
Klip stock .....\$35.00@38.00  
Calf stock .....42.00@45.00  
Hide trimmings .....30.00@31.00  
Horn pits .....28.00@30.00  
Cattle jaws, skulls and knuckles .....30.00@31.00  
Sinews, pizzles .....30.00@31.00  
Pig skin scraps and trim., per lb.... 3½@4c

### Horns, Bones and Hoofs.

Per Ton.  
Horns, according to grade.....\$55.00@160.00  
Mfg. shln bones.....50.00@ 70.00  
Cattle hoofs .....25.00@ 30.00  
Junk bones .....17.00@ 18.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

### Animal Hair.

There is practically no interest. There has been no trading as yet in winter hair. Prices are nominal.

Coll and field dried.....1¼@ 1½¢  
Processed, grey, summer, per lb.....2 @ 2½¢  
Processed, grey, winter, per lb.....@ 4c  
Cattle switches, each.....1½@ 2½¢

\* According to count.

## EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Oct. 1, 1930.—This week trading has been on a very limited scale and there have been practically no changes in prices from last week.

Some sellers are asking \$4.10 and 10¢ c.i.f. for whale guano, as this material is not being offered quite as freely and the demand has improved. Some heavy sales have been made during the past ten days, both out of store at Atlantic ports and for shipment. These sales were made at \$4.00 and 10¢ Atlantic Coast ports.

The Chilean Nitrate Producers Assn. have fixed the future price of nitrate on the same basis as the prices that prevailed during the past few months. This is subject to the approval of the Chilean government.

Domestic fish scrap remains unchanged and the tendency is downward in price, and with practically no offerings of foreign fish guano or herring guano at the present time.

South American ground dried blood is offered at \$3.55 per unit c.i.f. U. S. ports, with an indication that bids of \$3.50 might be accepted.

## AUGUST CANADIAN SLAUGHTERS.

Total inspected slaughter of livestock at leading Canadian centers for August, 1930, with comparisons:

	Aug., 1930.	Aug., 1929.	8-mos. ended Aug., 1930.
Cattle	48,231	69,453	365,400
Calves	26,736	38,448	279,253
Hogs	123,580	160,845	1,288,331
Sheep	79,223	76,702	295,283

**THE KENTUCKY CHEMICAL MFG. CO., Inc.**  
COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**  
**Both Soft and Hard Pressed**



## TRADE GLEANINGS

The recently completed municipal abattoir at Columbus, Miss., is now in operation.

Kohrs Packing Co., Davenport, Ia., has let contract for a \$10,000 addition to its plant.

The Elkhart Packing Co., Elkhart, Ind., plans a three-story addition to cost \$25,000.

Eastern Cotton Oil Co., Norfolk, Va., has increased its capital from \$1,750,000 to \$2,750,000.

Southland Cottonseed Products Co., Kansas City, Mo., has been incorporated with a capital stock of \$100,000.

The Carstens Packing Co., Tacoma, Wash., plans to erect a four-story office building, 67 by 160 ft., to cost \$61,000.

A turkey packing plant and buying station is planned by the Pacific Commonwealth Co-Operative Association for Willows, Cal.

Work has been started on the packing plant of the newly-organized King City Meat Co., King City, Cal. The Company is incorporated with a capital stock of \$50,000.

Geo. A. Hornel & Co., Austin, Minn., recently opened a distributing plant at Charlotte, N. C., for its packinghouse products and sealed meats. M. C. Werneck is manager of the plant.

The Humko Lard Co., Memphis, Tenn., recently organized by S. L. Kopold and Herbert Humphreys, has acquired the Memphis refinery of the National Cottonseed Products Corporation.

A new meat packing plant, to cost \$85,000 will be erected in Clarkston, Ida., by W. H. Bristol of Lewiston, Ida. The main building will be 64 by 120 ft., two stories high, of reinforced concrete.

## COTTONSEED LINTER OUTPUT.

The production of cottonseed linters in the United States in 1930 totaled 1,038,170 running bales, compared with 1,085,766 in 1929 and 875,121 in 1928. The 1927 production totaled 1,041,864.

Of the 1930 production 346,307 were mill run, 176,966 first cut and 514,897 second cut.

Texas was the largest producer with 268,674 bales, Mississippi second with 182,370 bales. Arkansas produced 99,409, Georgia 89,480 and Oklahoma 75,221. All other states produced under 75,000 bales.

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

## The Blanton Company

ST. LOUIS  
Refiners of

## VEGETABLE OILS

Manufacturers of  
SHORTENING  
MARGARINE

## CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for January, February, March, April, May, June, July and August, 1930, with comparisons:

LARD PRODUCED, CONSUMED AND STOCKS  
(A) (1) PRODUCED.

	1930. Lbs.	1929. Lbs.
January .....	177,251,000	213,780,000
February .....	147,725,000	164,915,000
March .....	124,129,000	133,923,000
April .....	123,505,000	137,933,000
May .....	135,785,000	141,869,000
June .....	133,563,000	144,272,000
July .....	125,351,000	139,663,000
August .....	Not available	121,894,000
Total for year.....	Not available	1,763,143,000

## CONSUMED.

## (B) (2) EXPORTS.

	1930. Lbs.	1929. Lbs.
January .....	75,199,000	92,261,749
February .....	67,376,850	67,806,240
March .....	67,628,102	72,745,182
April .....	51,200,539	60,167,810
May .....	63,617,101	65,463,026
June .....	57,697,655	68,265,780
July .....	52,441,742	63,440,064
August .....	Not available	57,077,408
Total for year.....	Not available	847,587,918

## (C) DOMESTIC.

	1930. Lbs.	1929. Lbs.
January .....	90,891,010	64,504,251
February .....	60,109,150	63,821,730
March .....	64,074,808	66,267,818
April .....	72,627,441	72,758,190
May .....	61,721,869	77,512,974
June .....	70,238,345	69,590,220
July .....	60,895,258	69,425,906
August .....	Not available	58,848,592
Total for year.....	Not available	618,339,050

## TOTAL.

	1930. Lbs.	1929. Lbs.
January .....	166,078,000	156,766,000
February .....	127,686,000	131,718,000
March .....	131,700,000	129,013,000
April .....	123,828,000	132,926,000
May .....	125,339,000	143,006,000
June .....	133,563,000	127,856,000
July .....	113,241,000	135,866,000
August .....	Not available	145,928,000
Total for year.....	Not available	1,766,197,000

## (D) STOCKS HELD END OF MONTH.

	1930. Lbs.	1929. Lbs.
On hand beginning of year .....	81,508,000	84,537,000
January .....	92,678,000	141,371,000
February .....	112,718,000	174,708,000
March .....	105,144,000	178,678,000
April .....	104,881,000	184,706,000
May .....	115,327,000	183,688,000
June .....	120,867,000	200,104,000
July .....	118,929,000	203,881,000
August .....	89,140,000	179,869,000

(A) Includes entire production both neutral and other edible, by federally inspected plants and also production, both neutral and other edible by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stocks held in cold storage plants and packinghouse plants only.

(1) Source: U. S. Bureau of Agricultural Economics, Dept. of Agriculture.

(2) Source: U. S. Bureau of Foreign and Domestic Commerce, Dept. of Commerce.

## MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Oct. 1, 1930.—The price of cottonseed meal in the Memphis futures market advanced \$1.00 per ton on all positions in a rather inactive but very strong market. Opening bids and offers were rather far apart due to uncertainty of the trade as to value, and when buying orders came into the pit it was found that offerings were very limited. Some few trades were made at last night's close, but thereafter the market was immediately bid up by shorts and anxious buyers. Final

sales were made at \$1.00 per ton advance.

Action of the meal market today was paralleled by all other future markets, grain, cotton, cottonseed oil and stocks all showing a constructive tendency with values much higher than yesterday.

Spot handlers report an improved demand at higher prices and mill offerings have become much less free on both oil and meal, the assumption being that they have sold a sufficient amount of their products to take care of their immediate run. There is a large open interest in the meal market.

Cottonseed was slightly higher today on account of the advance in oil and meal. Buyers were unwilling to pay much more for seed than they were yesterday.

## SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Oct. 2, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.....	@10 1/4
3,500 lbs. and up.....	@10 1/2
Less than 3,500 lbs.....	@11
Southeast:	
3,500 lbs.....	@10 1/4
Less than 3,500 lbs.....	@10 1/2
Southwest:	
Carlota, 26,000 lbs.....	@10 1/4
10,000 lbs. and up.....	@10 1/2
Less than 10,000 lbs.....	@10 1/2
Pacific Coast:	@11
Salad Oil.	
North and Northeast:	
Carlota, 26,000 lbs.....	@10 1/4
5 bbls. and up.....	@10 1/2
1 to 4 bbls.....	@11
South:	
Carlota, 26,000 lbs.....	@ 9 1/2
Less than Carlota.....	@10 1/2
Pacific Coast:	@10
Cooking Oil—White.	
1/2 c per lb. less than salad oil.	
Cooking Oil—Yellow.	
1/2 c per lb. less than salad oil.	

## SEEK TO STOP MARGARINE TAX.

A suit to restrain collection of taxes on a product made of coconut oil, peanut oil, salt, water and coloring on the theory that it is colored oleomargarine has been instituted against the Commissioner of Internal Revenue by the Higgins Manufacturing Co., of Providence, R. I.

The plaintiff holds that the product specified is not taxable as oleomargarine, and claims that attempts of the Bureau of Internal Revenue to class it as such and to collect a tax on it have caused the company considerable expense and loss of business and will continue to do so if continued. The court is asked to restrain the commissioner from classifying the product as oleomargarine or attempting to fine its agents or customers for selling it as such.

## AUGUST MARGARINE REVENUES.

Internal revenue collections on oleomargarine during August, 1930, totaled \$68,479.00 on the colored product and \$59,975.77 on the uncolored. This compares with \$114,867.80 on colored in August, 1929, and \$61,607.90 on uncolored.



# Vegetable Oil Markets

## WEEKLY REVIEW

**Market Active—New Lows Established—Hedging and Liquidation Feature—Crude Easier—Cash Trade Quieter—Outside Weakness Factor—Scale Down Buying Continues—Weekly Weather Bullish—Private Crop Estimates Larger.**

There was a noticeable disposition in the cotton oil trade on the New York Produce Exchange this week to confine operations almost entirely to new contracts, the latter being a more equitable contract to both sides. As a result, more southern speculative interest was attracted. The oil market most of the week continued under the influence of the demoralization in outside markets. Grains, cotton, rubber and sugar were at new season's lows, and with financial markets under pressure, the result was that oil also established new low season records.

The pressure on the oil market, however, was not very extensive. It came in the way of hedging sales and liquidation and met with rather stubborn resistance, there being persistent scale-down buying in new March. No important deliveries made their appearance on October contracts. As a result, interest in the old position was small and mixed and without particular feature.

The break in grain prices made for continued liquidation in lard and a lower market in the latter. Crude oil was easier, and cash oil demand somewhat quieter. Private cotton estimates were raised slightly over a month ago, ranging from 14,168,000 bales to 14,718,000 bales.

### Lard Stocks Decrease.

When the outside markets developed an oversold condition and recovered somewhat, lard and oil responded readily to the better outside feeling. The lard stocks at Chicago decreased nearly 19,000,000 lbs. during September. They now total only 26,992,000 lbs., compared with 85,448,000 lbs. at this time last year.

The tallow market in the East was

under pressure and established new lows for ten years or more. Extra, f.o.b. New York, sold at 4½c. Compound price was lowered ¼c at New York to 10¼c in car lots and 10½c smaller lots.

Crude oil in the Southeast and Valley declined to 6½c sales. That figure was later bid. In Texas, bids were lowered to 5½c at one time but were understood to have been refused. There has been a fair movement of crude oil of late. The effects of this was felt to some extent on the future market, but offsetting the latter there has been further buying of new contracts through houses with southern connections. A

fair portion of this buying was credited to southern mills.

### Drop in Consumption Expected.

Crude oil in the March delivery continued to show a favorable hedging differential, so much so that there was selling at times through brokers with western wire connections. This was looked upon as hedge selling by packers. The local element had been pressing the market rather generally but they ran quickly when the market showed signs of strengthening and were inclined to even up.

September consumption of oil expected to run somewhere around the August figure of 315,000 bbls., compared with 356,000 bbls. a year ago. While fresh cash demand was quiet and of a hand-to-mouth character owing to the many uncertainties prevailing in the business world, the distribution of cotton oil against old orders was going on steadily and the indications are that October consumption will be on a heavy scale.

**COCOANUT OIL**—The position of the market continued unsteady. Demand is limited and offerings fair. At New York, bulk oil was quoted at 5½c; tanks, nominally 5¼@5½c. At the Pacific Coast, nearby tanks were quoted at 5c; shipment, 5@5½c, according to position.

**CORN OIL**—A limited demand and easiness in other directions made for a barely steady tone in corn oil. Quotations were 6½c f.o.b. mills.

**SOYA BEAN OIL**—There was nothing new in this quarter, and with conditions entirely nominal, domestic oil f.o.b. mills was reported at 9c New York and 8@8½c f.o.b. mills. Pacific Coast tanks were nominally 8½c.

**PALM OIL**—With consuming demand rather limited and easiness prevailing in competing quarters, the undertone was barely steady. At New York, shipment bulk was quoted as follows: 20 per cent soft, 5.20c; 12½ per cent acid, 5.25c; 25 per cent acid, 5.15c; Nigre for shipment, 4.80c.

**PALM KERNEL OIL**—A slow demand was reported in this market, but conditions were largely nominal. At New York, tanks were quoted at 5½c; shipment oil bulk, 5c.

**OLIVE OIL FOOTS**—Demand was

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 2, 1930.—Crude cotton oil sold rather freely this week at 6c in all directions. There was limited selling of Texas later at around 5½c. On Wednesday a better feeling developed in sympathy with the grain and cotton markets, leading quickly to bids of 6½c for Valley and 6c for Texas. Mills generally are declining to offer. With heavy production and liberal stocks on hand advances may not last long, although cotton oil is too cheap compared with lard and compound. Bleachable is steady at 7½c loose, New Orleans. Demand is light. Hedging is still inactive but is likely to increase soon.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 2, 1930.—Crude sold freely this week at 6½c; forty-one per cent protein cottonseed meal, \$27.00; loose cottonseed hulls, \$6.00. Weather is clear and cool.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 2, 1930.—Prime cotton seed, \$24.00@26.00; prime cottonseed oil, 6c; forty-three per cent meal, \$30.00; hulls, \$9.00; mill run linters, 1½@2¼c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company**  
Chicago, Illinois

**HAMMOND'S**  
*Mistletoe*  
**MARGARINE**

rather slow, consumers holding off, and with offerings fair, the market was easy. Nearby New York was quoted at 6½c; shipment 6½@6¾c according to position.

**RUBBERSEED OIL**—Market at New York quoted at 90c nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Market nominal.

**COTTONSEED OIL**—Store stocks were light and steadily held at New York with store oil quoted about ¼c over October. Southeast crude sold at 6½c; later 6½c was bid for Valley; Texas, 5½c bid and refused.

**COTTONSEED OIL**—Market transactions at New York:

Friday, September 26, 1930.

Old	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				800 a	875
Sept.				800 a	875
Oct.	700	760	755	755 a	759
Nov.				760 a	765
Dec.				765 a	770
New					
Nov.	1	745	745	745 a	
Dec.	6	744	742	742 a	
Jan.	5	752	748	745 a	747
Feb.				740 a	755
Mar.	13	760	753	754 a	753
Apr.				758 a	765

Sales, including switches, Old 700 bbls., New 25 Contracts. Crude S. E. 6½@6¾.

## The Edward Flash Co.

17 State Street  
NEW YORK CITY

**Brokers Exclusively**

**ALL VEGETABLE OILS**

In Barrels or Tanks

**COTTON OIL FUTURES**

On the New York Produce Exchange

## The Procter & Gamble Co.

refiners of all grades of

**COTTONSEED  
OIL**

PURITAN—Winter Pressed Salad Oil  
BOREAS—Prime Winter Yellow  
VENUS—Prime Summer White  
STERLING—Prime Summer Yellow  
WHITE CLOVER—Cooking Oil  
MARIGOLD—Cooking Oil  
JERSEY—Butter Oil

**HARDENED COTTONSEED OIL**—for Shortenings and Margarines  
(58°-60° titre)

**COCOANUT OIL**  
MOONSTAR—Cocoanut Oil  
P & G SPECIAL—(harden) Cocoanut Oil

General Offices, Cincinnati, Ohio

Cable Address: "Procter"

Saturday, September 27, 1930.

Old					
Spot				790 a	
Oct.	200	753	753	750 a	755
Nov.				735 a	775
Dec.	100	764	764	764 a	
New					
Nov.				730 a	750
Dec.				730 a	743
Jan.				740 a	745
Feb.				740 a	755
Mar.	7	751	750	751 a	
Apr.				755 a	763

Sales, including switches, Old 300 bbls., New 7 Contracts. Crude S. E. 6½@6¾.

Monday, September 29, 1930.

Old					
Spot				770 a	
Oct.	300	745	742	740 a	750
Nov.				735 a	760
Dec.	100	753	753	751 a	756
New					
Nov.				720 a	745
Dec.				720 a	734
Jan.				725 a	734
Feb.				730 a	737
Mar.	61	747	739	739 a	
Apr.				740 a	745
May	1	750	750	745 a	748

Sales, including switches, Old 400 bbls., New 62 Contracts. Crude S. E. 6½@6¾.

Tuesday, September 30, 1930.

Old					
Spot				770 a	
Oct.	500	750	750	750 a	770
Nov.				740 a	770
Dec.	400	756	756	756 a	
New					
Nov.				725 a	739
Dec.				720 a	735
Jan.	2	725	725	725 a	733
Feb.				727 a	740
Mar.	26	740	733	737 a	
Apr.				739 a	745
May	6	746	743	745 a	748

Sales, including switches, Old 900 bbls., New 34 Contracts. Crude S. E. 6½@6¾.

Wednesday, October 1, 1930.

Old					
Spot				780 a	
Oct.				766 a	780
Nov.				745 a	800
Dec.				773 a	780
New					
Nov.				730 a	770
Dec.				735 a	748
Jan.	1	746	746	740 a	750
Feb.				745 a	755
Mar.	43	758	740	755 a	756
Apr.				758 a	765
May	4	767	760	760 a	767

Sales, including switches, Old NIL bbls., New 48 Contracts. Crude S. E. 6½ Sales and Bid.

Thursday, October 2, 1930.

Old					
Spot				800 a	
Oct.				790	790
Nov.				780	770
Dec.				763 a	
New					
Dec.				725 a	740
Jan.				728 a	740
Mar.				756	745

See page 43 for later markets.

**HULL OIL MARKET.**

Hull, England, Oct. 1, 1930.—(By Cable)—Refined cottonseed oil, 25s; Egyptian crude cottonseed oil, 21s 6d.

**IMPORTED EDIBLE OIL COSTS.**

Costs of producing vegetable oils will be one of the subjects of study by the United States Tariff Commission in compliance with Senate resolutions. The need for the study was presented by Senator Sheppard of Texas, whose resolution directed the commission to submit to congress a detailed study of the costs of production and transportation to principal consuming markets in the United States of coconut oil and copra from the Philippines and other large producing countries. A similar study is to be made of palm, palm-kernel, whale, rapeseed, perilla and sesame oils.

The kinds and amounts of domestic oils and fats replaced by these imported oils is to be stated.

This study must be conducted under the general investigating powers of the Tariff Commission, as the products are not produced in the United States, and therefore the investigation can not come under the flexible provision of the tariff act.

**LARD EXPORTS DECLINE.**

Both lard and bacon exports during the first six months of 1930 declined, while exports of hams showed a slight volume increase, according to an analysis of the country's exports and imports recently released by the Chamber of Commerce of the United States.

Lard exports, at a lower average price, were 10 per cent below the 1929 quantity, although only 3 per cent lower than the five-year average. The value was 22 per cent less than a year ago and 24 per cent below the five-year average.

Cured hams and shoulders were exported in somewhat larger quantity than a year ago, but the value was off 5 per cent. Bacon exports showed decreases in both quantity and value, the loss being 17 per cent and 15 per cent, respectively.

Both the quantity and value of imported meats were much smaller than in the similar period of 1929.

**CHEMICALS AND SOAP SUPPLIES.**

(Special Report to The National Provisioner.)

New York, Sept. 30, 1930.—Extra tallow, f.o.b. seller's plant, 5½c lb.; Manila coconut oil, tank coast, 5@5½c lb.; Manila coconut oil, tanks, New York, 5½c lb.; Cochise coconut oil, barrels New York, 7½@7¾c lb.

P. S. Y. cottonseed oil, barrels New York, 9¼@9½c lb.; crude corn oil, barrels New York, 8¼@9c lb.; olive oil foots, barrels New York, 7@7¼c lb.; 5 per cent yellow olive oil, barrels New York, 85@90c gal.

Crude soya bean oil, barrels New York, 10½@11c lb.; palm kernel oil, barrels New York, 8¼@9c lb.; Niger palm oil, casks New York, 5¼@6c lb.; Lagos palm oil, casks New York, 6@6¼c lb.; glycerine, soaply, 6¼@7c lb.; glycerine, C. P., 13¼@14c lb.; glycerine, dynamite, 10¼c lb.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

# The Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

Hog products were irregular the latter part of the week, but the undertone was firm on outside buying, covering, small lard stocks, a good cash demand, limited hedge pressure and comparatively light hog marketings. Stronger grain markets helped considerably.

### Cottonseed Oil.

Cotton oil was moderately active and barely steady on short covering, and a weakened technical position. Hedge pressure was moderate, but outside buying power was small. Crude sold at 6½c in the Southeast. That figure was bid for Valley; Texas, 6c bid.

Quotations on cottonseed oil at New York Friday noon were: Old contract.—Oct., \$7.60@7.80; Nov., \$7.50@7.80; Dec., \$7.60@7.67.

New contract.—Nov., \$7.25@7.55; Dec., \$7.25@7.40; Jan., \$7.30@7.45; Feb., \$7.30@7.50; March, \$7.49; Apr., \$7.50@7.60; May, \$7.59@7.61.

### Tallow.

Tallow, extra, 4½c.

### Stearine.

Stearine, oleo, 9c.

## FRIDAY'S GENERAL MARKETS.

New York, Oct. 3, 1930.—Lard, prime western, \$12.05@12.15; middle western, \$11.90@12.00; city, 11½c; refined continent, 12½c; South American, 12½c; Brazil kegs, 13½c; compound, 10½c.

## BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Oct. 2, 1930.—General provision market continued dull and quiet. No demand for American cut hams or picnics. Square shoulders inactive. Pure lard fair. Supplies light.

Friday's prices were as follows: Hams, American cut, 86s; Liverpool shoulders, square, 74s; hams, long cut, none; picnics, 65s; short backs, 90s; bellies, clear, 86s; Canadian, none; Cumberlands, 76s; Wiltshires, none; spot lard, 63s 6d.

## EUROPEAN PROVISION CABLES.

The market at Hamburg was weak during the week ended September 27, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 764 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 94,000, at a top Berlin price of 13.63 cents a pound, compared with 66,000, at 19.03 cents a pound, for the same week of last year.

The Rotterdam market was weak.

The market at Liverpool was firm because of small arrivals.

The total of pigs bought in Ireland for bacon curing was 20,000 for the week, as compared with 21,000, for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending September 26, 1930, was 121,400, as compared with 79,000 for the corresponding week of last year.

## The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and new subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

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## TANNERS' AUG. HIDE STOCKS.

Stocks of raw hides and skins held by tanners on Aug. 31, 1930, with comparisons, are given by the U. S. Department of Commerce as follows:

	Aug. 31, 1930.	July 31, 1930.
Cattle, total, hides.....	1,263,816	1,366,825
Green salted:		
Steers, hides .....	450,647	507,419
Cows, hides .....	471,512	498,597
Bulls, hides .....	31,869	26,676
Unclassified, hides .....	281,315	278,252
Dry or dry salted, hides .....	48,473	56,061
Calf, skins .....	1,741,900	1,878,689
Kip, skins .....	215,498	210,670
Sheep and lamb, skins .....	9,298,610	9,087,172
Goat and kid, skins .....	11,332,897	11,879,276
Calvetta, skins .....	1,420,947	1,260,585

## Stocks at 7 Markets

Sharp declines occurred in stocks of all cured meats and lard during September, part of this being due to the smaller number of hogs received during the month and part to the necessity of drawing on stocks on hand to satisfy consumer demand.

The total pickled meats on hand are the lowest for October 1 since 1926 and are nearly 35,000,000 lbs. under those of a year ago. Dry salt meat stocks declined 10,500,000 lbs. during September, and are practically 37,000,000 lbs. under those of last October 1.

Pickled picnics constitute the only item the stocks of which are higher than those of a year ago.

The general disposition on the part of packers has been not to accumulate during this period of low buying power but to serve the trade by moving product into consumptive channels. The only difficulty has been that competition among packers for the raw materials too often forced prices beyond an assured profitable level.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Sept. 30, 1930, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Sept. 30, '30.	Aug. 31, '30.	Sept. 30, '29.
Total S. P. meats.....	122,739,971	150,295,365	150,747,364
Total D. S. meats.....	29,951,217	40,652,107	86,744,289
Total all meats.....	163,334,078	205,487,337	237,509,584
P. S. lard.....	28,220,437	44,851,181	86,884,984
Other lard .....	11,297,948	18,663,936	29,766,406
Total lard .....	39,518,385	63,515,117	112,651,390
S. P. regular hams.....	36,364,234	41,390,619	46,607,493
S. P. sknd. hams .....	35,885,463	42,270,397	49,794,590
S. P. bellies.....	28,576,701	39,221,329	44,833,216
S. P. picnics.....	21,564,240	27,100,802	14,795,535
D. S. bellies.....	23,919,036	29,143,424	53,237,290
D. S. fat backs.....	4,009,840	8,675,021	11,306,527

## LIVERPOOL PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on Oct. 1, 1930, with comparisons, as estimated by the Liverpool Provision Trade Association, were as follows:

	Oct. 1, 1930.	Sept. 1, 1930.	Oct. 1, 1929.
Bacon, lbs. ....	2,104,256	2,708,280	3,893,312
Hams, lbs. ....	1,271,648	1,959,888	1,563,872
Shoulders, lbs. ....	17,808	69,216	374,904
Lard, steam, tierces.....	801	1,039	391
Lard, refined, tons.....	425	1,410	4,939

## MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products at New York for week ended Sept. 26:

Point of origin.	Commodity.	Amount.
Argentina—Cured beef.....		490 lbs.
Argentina—Canned corn beef.....		138,990 lbs.
Brazil—Beef extract.....		41,912 lbs.
Canada—Pork cuts.....		380 lbs.
Canada—S. P. hams.....		21,000 lbs.
Canada—Canned meats.....		5,808 lbs.
Canada—Sausage.....		545 lbs.
Canada—Bacon.....		4,460 lbs.
Germany—Hams.....		1,435 lbs.
Germany—Sausage.....		5,708 lbs.
Germany—Bacon.....		394 lbs.
Germany—Bouillon cubes.....		17,928 lbs.
Holland—Ham.....		1,162 lbs.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Oct. 1, 1930, show exports from that country were as follows: To England, 122,695 quarters; to the Continent, 1,055 quarters.

Exports of the previous week were as follows: To England, 102,010 quarters; to the Continent, 13,570 quarters.



# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Oct. 2, 1930.

**CATTLE**—Compared with a week ago: All grades yearlings, steady to 25c lower, mostly steady; medium weight and weighty steers, unevenly 50c@\$1.25 lower, mostly \$1.00 down on all grades scaling over 1,200 lbs. Grain-fed steers with weight predominated in run, yearlings remaining scarce. Extreme top yearlings, \$13.15; best weighty bullocks, \$12.00, bulk better grade yearlings selling at \$11.50@12.50, with heifers up to \$12.75; most weighty steers, \$11.00 down to \$9.00, only outstanding offerings or medium weight descriptions selling at \$11.50@12.25. She stock was scarce and 25c higher for week; bulls fully steady, also scarce; vealers, about 50c lower. There were approximately 11,000 western grassers in run, largest of season. Best killers, \$9.60; week's supply replacement cattle fairly well cleaned up at steady prices.

**HOGS**—Late upturn regained part of drastic price decline late last week and Monday. Lighter receipts were main bullish factor late. Compared with one week ago: Weights above 230 lbs., 50@65c lower; lighter weight butchers, 25@40c off; pigs and light lights, steady to 25c lower; packing sows, 15@25c off. Early top, \$10.10; late bulk, 230 to 310 lbs., \$9.70@9.90;

top, \$10.00; 180 to 220 lbs., \$9.60@9.80; few, \$9.85; 140 to 170 lbs., \$9.10@9.50; pigs, \$8.25@9.00; packing sows, 350 lbs. up, \$7.25@8.00; lighter weights and smooth sorts, \$8.00@8.35; few, \$8.50.

**SHEEP**—Compared with a week ago: Fat lambs, unevenly 25@40c higher. Fat sheep supply light, market 25@50c lower; late top slaughter lambs to outsiders, both natives and rangers, \$8.25, bulk under a light to moderate sort, \$7.75@8.10; native buck lambs, \$6.75@7.00; throwouts, mostly \$5.50@6.00; few light fat ewes, \$3.50, bulk \$2.00@3.00.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Oct. 2, 1930.

**CATTLE**—Light weight fed steers, 1,050 lbs. down, and yearlings found a fair demand all week at generally steady prices, but matured fed steers and western grassers slumped 50@75c, with spots \$1.00 lower on heavy natives. Yearling steers of outstanding quality topped at \$13.25, while choice mixed yearlings reached \$13.00. Bulk of matured fed steers ranged downward from \$11.00, and a spread of \$5.50@7.25 secured most of the straight grass steers. She stock and bulls were steady to unevenly lower; grass fat heifers off 50c. Vealers were steady to 50c lower, with top at \$10.50.

**HOGS**—Unevenness featured trade

in hogs, and values to date show declines of 35@50c, with extreme heavies off most. Light unfinished hogs have been under considerable pressure and have shown material losses. The late top rested at \$9.50 on good to choice 230 to 250 lbs. going on shipper account. Packing grades show a 25c decline.

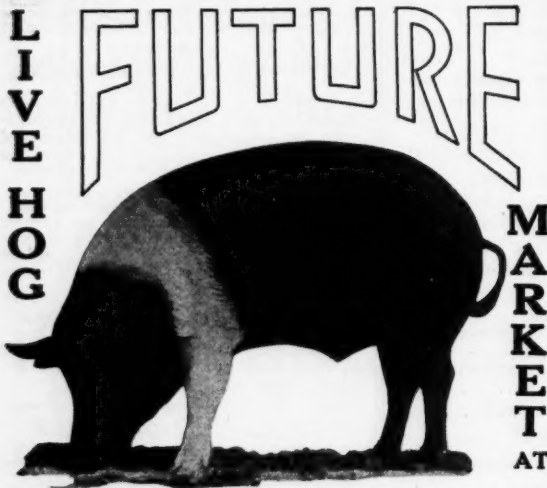
**SHEEP**—Reduced receipts and fairly liberal shipping orders were factors contributing to the 35@50c advance in fat lamb values. Range lambs topped at \$7.75 to shippers and at \$7.60 to packers, with the high spot on Thursday's session. At the start, shippers secured choice offerings at \$7.25. Mature classes made strong to 25c higher prices. Best slaughter ewes \$3.00.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Oct. 2, 1930.

**CATTLE**—The general trend of cattle prices this week was downward. Compared with one week ago: Good and choice light weight steers and yearlings sold 25c lower; all other natives, westerns, mixed yearlings and heifers, 25@50c lower, with heavy steers showing the maximum decline; cows, cutters and low cutters steady after a drop early in the week; medium bulls, steady to 25c and 50c higher, better kinds and heavies showing the advance; good and choice vealers, 25c lower; cows and heifers steady. Bulk of native steers scored \$8.25@12.00, with \$12.50 paid for yearlings, \$12.25 for matured kinds and \$11.65 for heavies. Western steers



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raised from \$5.05@7.75; fat mixed yearlings and heifers, mostly \$9.75@12.00; top mixed, \$12.25; medium fleshed descriptions, largely \$6.00@9.00; cows, principally \$4.25@5.25; top, \$7.00; low cutters, \$2.50@3.00; top sausage bulls today, \$5.50; best vealers, \$12.75.

**HOGS**—Although broad advances featured swine trade on late sessions, a net loss of 10@25c was recorded for the week under review, sows losing 25c. Top price on Thursday was \$10.00, with bulk of 160 to 250 lbs., \$9.65@10.00; sows, mostly \$7.25@7.75.

**SHEEP**—Fat lambs gained 25c during the week, while throwouts and sheep held steady. Most fat lambs sold Thursday at \$7.50@7.75; common throwouts, \$4.50@5.00; fat ewes, \$2.50@3.00.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Oct. 2, 1930.

**CATTLE**—Fed steers and yearlings were in liberal supply early in the week and were under price pressure on most days. Yearlings found the best demand and showed the least decline, closing the week steady to 25c lower. Medium weights and weighty steers declined fully 25c, with extremes on plain quality kinds 25@50c lower. Other killing classes held mostly steady. Best weighty steers offered cashed at \$11.50. Several loads yearlings cleared at \$11.75@12.50, with strictly choice 1,052-lb. Angus at \$12.85.

**HOGS**—Light receipts arrived at the local market, but trend was irregular. A sharp downward revision developed early in the week, but was followed by some recovery. Comparisons Thursday with Thursday show most classes 25@50c lower, light lights showing most loss. Thursday's top held at \$9.60, with bulk to 190- to 290-lb. weights \$9.25@9.50; 170- to 190-lb. lights, \$9.00@9.35; packing sows, \$7.50@8.00; heavies, downward to \$7.00; stags, \$6.50@7.25.

**SHEEP**—Liberal receipts resulted in declining prices the first two days of the week, but this was followed by advances. Comparisons Thursday with Thursday show slaughter lamb values 15@25c higher; matured sheep steady. On Thursday, bulk slaughter range lambs sold \$7.00@7.40; native lambs, \$7.00@7.25; fed clipped lambs, \$6.75; slaughter ewes, \$1.75@2.65.

## SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Oct. 2, 1930.

**CATTLE**—Trade generally showed lower price revisions for the week. Fed yearlings finished around 10@15c lower, and matured steers suffered a 25@40c break. Choice yearlings topped at \$12.50; several loads brought \$12.10 to \$12.40; medium weight beefs ranged up to \$12.00, and most grain feds moved at \$9.75@12.00. Fat she stock and bulls ruled weak to 25c lower; odd lots fed heifers ranged up to \$11.50; grassers went at \$8.50 down, and beef cows bulked at \$4.00@5.50. Most medium bulls cashed at \$4.00@4.75. The practical vealer top remained at \$10.00.

**HOGS**—Continued light receipts met with limited interest, and butcher

values were reduced 15c to mostly 25c, while packing sows suffered 35@50c losses during the period. Considerable improvements was evidenced late, and the top returned to \$9.40 after dipping to \$9.10. At the close most 190- to 300-lb. butchers earned \$9.00@9.40, while desirable 150- to 190-lb. averages brought \$8.25@9.00. Packing sows sold mainly at \$7.00@8.00.

**SHEEP**—The outstanding feature of the week's lamb trade was the 50c recovery in values from the rock bottom level of a week ago. Choice fat western lambs were salable around \$7.75. Better grade native lambs ranged from \$7.00@7.50, with strictly choice kinds to shippers up to \$7.65. Aged sheep values ruled 50c lower, and the top for fat ewes dropped to \$2.50.

## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

St. Paul, Minn., Oct. 1, 1930.

**CATTLE**—The general cattle market for the week under review ruled steady to 25c higher on killing classes and mostly steady on feeders. Vealers closed strong to somewhat higher. Several loads of fed steers and yearlings sold from \$10.00@12.25; most fleshy Montana grass steers at \$7.75@8.25; bulk cashing at \$6.40@7.50; natives down to \$5.50 or below. Best range cows stopped at \$6.50; heifers, \$7.75; bulk cows, \$3.75@5.75; heifers, \$4.50@7.00, most bulls brought \$4.00@4.75. Good and choice vealers cleared from \$10.50@13.00.

**HOGS**—The market is 35@50c or more lower than a week ago. Better 160- to 275-lb. weights sold today at \$8.75@9.00; light lights, mostly \$8.50; bulk pigs, \$8.25. Packing sows bulked at \$7.00@7.50.

**SHEEP**—Fat lambs average 25c lower than a week ago; bulk ewe and wether lambs today \$7.00@7.25; buck lambs, \$6.00@6.25; common throwouts, \$4.00 or better. Native ewes are going to killers mostly at \$1.00@2.00.

## THE WEEK IN HOG FUTURES.

Transactions in the hog future market are reported by the Chicago Live-stock Exchange for the week ended Oct. 3, 1930, with totals from the opening of future trading on March 1, 1930, to date, as follows:

	Week ended Oct. 3.	Total to Oct. 3.
Pounds sold .....	429,000	13,741,000
Hogs sold .....	1,870	68,000
Contracts sold .....		955
Hogs delivered .....	1,749	12,746
Pounds delivered .....	356,870	2,067,170
Av. wt. hogs delivered .....		233

Daily closing quotations for the week ended October 3, 1930, were as follows:

	Light.*	Med.	Heavy.	Un-even.
Sept. ....				\$10.75
MONDAY, SEPTEMBER 29, 1930.				
Oct. ....				\$ 9.35
TUESDAY, SEPTEMBER 30, 1930.				
Dec. ....				\$ 8.70
Jan. ....				9.00
WEDNESDAY, OCTOBER 1, 1930.				
Oct. ....				\$ 9.35
Dec. ....				\$ 8.60
Jan. ....				8.75
THURSDAY, OCTOBER 2, 1930.				
Dec. ....				\$ 8.75
FRIDAY, SEPTEMBER 3, 1930.				
Dec. ....				\$ 8.85
Jan. ....				\$ 9.00

\*Light hogs—not less than 170 lbs., nor more than 210 lbs. Medium hogs—not less than 210 lbs., nor more than 260 lbs. Heavy hogs—not less than 260 lbs., nor more than 310 lbs. Un-even weight hogs—averaging not less than 260 lbs., nor more than 280 lbs.; excludes hogs weighing under 160 lbs., or more than 330 lbs. Carlot—16,500 lbs., with a variation not in excess of 1,500 lbs.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 27, 1930, with comparisons, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.....	5,396	8,407	24,330
Swift & Co.....	5,700	2,640	31,135
Morris & Co.....	1,442	3,735	5,228
Wilson & Co.....	4,000	5,270	8,519
Anglo-Amer. Prov. Co.....	1,354	1,351	.....
G. H. Hammond Co.....	1,794	1,453	.....
Libby, McNeill & Libby.....	343	.....	.....
Brennan Packing Co.....	6,465	hogs; Independent	.....
Packing Co., 1,384 hogs; Boyd, Lunham & Co.,			
1,082 hogs; Hygrade Food Products Corp., 3,806			
hogs; Roberts & Onke, ..... hogs; Agar Packing			
Co., 4,238 hogs; others, 28,742 hogs.			
Total: Cattle, 20,044; calves, 4,640; hogs,			
68,573; sheep, 69,212.			

## KANSAS CITY.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	4,427	4,213	8,729
Cudahy Pkg. Co.	4,068	2,897	8,254
Fowler Straub Co.	217	.....	.....
Morris & Co.	2,097	2,125	5,081
Swift & Co.	4,611	6,392	11,693
Wilson & Co.	4,063	3,397	9,231
Others	633	700	40
Total	20,816	19,754	42,998

## OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,202	7,296	11,539
Cudahy Pkg. Co.	4,052	5,377	18,426
Dold Pkg. Co.	1,050	4,612	.....
Morris & Co.	1,962	5	5,995
Swift & Co.	4,547	4,224	17,450
Eagle Pkg. Co.	18	.....	.....
Geo. Hoffman & Co.	39	.....	.....
Mayerovich & Vall.	5	.....	.....
Omaha Pkg. Co.	60	.....	.....
J. Rife Pkg. Co.	47	.....	.....
So. Omaha Pkg. Co.	206	.....	.....
Lincoln Pkg. Co.	.....	.....	.....
Morrell Pkg. Co.	198	.....	.....
Nagle Pkg. Co.	53	.....	.....
J. Roth & Sons.	53	.....	.....
Sinclair Pkg. Co.	694	.....	.....
Wilson & Co.	648	.....	.....
Others	18,097	.....	.....
Total	17,851	39,611	53,410

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,467	711	1,797	2,657
Swift & Co.	3,100	2,059	2,393	2,644
Morris & Co.	943	319	271	383
East Side Pkg. Co.	1,249	.....	2,496	.....
American Pkg. Co.	290	40	1,729	431
Krey Pkg. Co.	295	143	3,411	47
Sleloff Pkg. Co.	.....	.....	775	.....
Others	3,727	700	12,072	2,217
Total	12,020	4,032	24,914	8,379
Not including 2,337 cattle, 1,505 calves and 1,845 sheep bought direct.	.....	.....	.....	30,277

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,753	800	7,891	15,682
Armour and Co.	1,457	220	4,143	5,502
Morris & Co.	1,444	380	3,679	3,417
Others	3,716	1,000	5,811	12,115
Total	9,370	3,019	21,524	36,716

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,554	144	5,643	5,220
Armour and Co.	2,745	173	5,705	6,104
Swift & Co.	1,772	194	3,163	3,528
Smith Bros.	.....	.....	96	.....
Others	2,897	107	9,094	2,451
Total	9,968	588	23,701	17,300

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,906	1,194	2,049	271
Wilson & Co.	1,785	1,370	1,974	291
Others	174	.....	631	.....
Total	3,815	2,564	4,654	562

Not including 497 cattle bought direct.

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,311	429	3,672	796
Jacob Dold Co.	478	2	2,504	21
Fred W. Dold	102	.....	361	.....
Dunn-Outcort	135	.....	.....	.....
Wichita D. B. Co.	102	.....	.....	.....
Total	2,128	431	6,537	817
Not including 1,437 hogs bought direct.	.....	.....	.....	.....

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	840	48	1,259	14,740
Armour and Co.	654	88	1,024	9,981
Wayne-Murphy Co.	267	56	906	182
Others	1,100	134	910	504
Total	2,861	326	4,102	25,407

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,357	3,024	15,973	10,496
Cudahy Pkg. Co.	385	1,110	.....	.....
Swift & Co.	4,554	4,337	24,150	16,158
United Pkg. Co.	1,356	126	.....	89
Others	1,157	20	10,540	2,762
Total	11,009	8,617	50,063	29,475

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,440	4,093	14,169	1,576
Swift & Co., Cal.	.....	.....	199	995
U.D.B. Co., N.Y.	35	.....	.....	.....
The Layton Co.	.....	528	.....	.....
R. Gunz & Co.	128	22	75	58
Armour and Co., Mil.	567	2,268	.....	.....
Armour and Co., Chi.	21	.....	.....	.....
N.Y.B.D.M. Co., N.Y.	34	.....	.....	.....
Others	627	356	567	372
Total	2,852	7,249	15,568	3,001

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,154	1,645	18,537	3,285
Kingman & Co.	1,028	460	10,290	1,093
Armour and Co.	317	67	1,555	25
Hilgemeler Bros.	695	4	690	.....
Brown Bros.	90	32	79	.....
Schussler Pkg. Co.	28	.....	271	.....
Riverview Pkg. Co.	5	.....	95	.....
Meier Pkg. Co.	111	12	281	.....
Indianapolis Prov. Co.	50	10	164	.....
Maas Hartman Co.	19	8	.....	6
Art Wabnitz	2	28	.....	29
Hooser Abt. Co.	14	.....	252	1,150
Others	776	159	.....	.....
Total	4,263	2,421	32,214	5,588

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	4	.....	411	.....
John Hilberg & Son.	95	11	90	.....
Gus Juengling	70	122	83	.....
E. Kahn's Sons Co.	703	147	1,831	688
Kroger G. & B. Co.	214	112	982	.....
J. Lorey Pkg. Co.	4	.....	261	.....
Wm. G. Rehn's Sons	125	38	.....	.....
A. Sander Pkg. Co.	4	.....	750	.....
J. Schaefer's Sons.	188	172	.....	328
J. & P. Schroth Co.	14	.....	1,995	.....
John F. Stegner	214	156	.....	63
J. Vogel & Son.	9	5	376	.....
Ideal Pkg. Co.	.....	.....	431	.....
Others	.....	.....	2,415	.....
Foreign	590	482	5,010	654
Total	2,296	1,249	13,551	3,317
Not including 1,587 cattle, 13 calves, 7,987 hogs and 1,088 sheep bought direct.	.....	.....	.....	.....

## RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended September 27, 1930, with comparisons:

## CATTLE.

	Week ended Sept. 27.	Prev. week.	Cor. 1929.
Chicago	20,044	29,369	25,631
Kansas City, Kan.	20,816	24,198	22,564
Omaha (incl. calves)	17,851	19,890	19,299
St. Louis	12,020	14,691	15,993
St. Joseph	9,370	11,829	13,229
Sioux City	9,968	9,478	8,927
Oklahoma City	3,815	3,951	3,848
Wichita	2,128	2,027	2,254
Denver	2,861	2,835	3,096
St. Paul	11,009	11,351	12,988
Milwaukee	2,852	2,852	3,791
Indianapolis	4,263	4,010	5,448
Cincinnati	2,296	3,042	3,234
Total	119,293	140,072	140,542

## HOGS.

	Cattle.	Hogs.	Sheep.
Chicago	68,573	61,393	72,117
Kansas City	19,754	21,861	28,536
Omaha	39,611	42,524	48,264
St. Louis	24,914	28,884	30,222
St. Joseph	21,524	29,996	28,334
Sioux City	22,701	25,846	29,877
Oklahoma City	4,654	6,195	7,167
Wichita	6,537	5,876	6,617
Denver	4,102	4,123	6,333
St. Paul	50,063	42,656	51,924
Milwaukee	15,568	13,527	11,567
Indianapolis	32,214	27,972	38,333
Cincinnati	13,551	17,493	14,694
Total	325,306	319,286	373,945

## SHEEP.

	Cattle.	Hogs.	Sheep.
Chicago	69,212	74,996	55,764
Kansas City	42,998	34,527	36,894
Omaha	53,410	48,146	52,412
St. Louis	8,729	8,844	8,343
St. Joseph	36,716	24,880	35,114
Sioux City	17,309	14,063	10,238
Oklahoma City	562	322	415
Wichita	817	735	1,061
Denver	25,407	51,435	25,403
St. Paul	29,475	26,137	32,626
Milwaukee	3,001	3,002	3,244
Indianapolis	5,588	8,334	12,437
Cincinnati	2,317	4,022	3,361
Total	305,199	290,452	257,272

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Sept. 27, 1930, were as follows:

	Cattle.	Hogs.	Sheep.
At 20 markets:	.....	.....	.....
Week ended Sept. 27	261,000	475,000	646,000
Previous week	277,000	467,000	569,000
1929	339,000	589,000	500,000
1928	345,000	557,000	583,000
1927	318,000	430,000	488,000
1926	411,000	480,000	547,000
At 11 markets:	.....	.....	.....
Week ended Sept. 27	.....	411,000	.....
Previous week	.....	399,000	.....
1929	.....	509,000	.....
1928	.....	409,000	.....
1927	.....	367,000	.....
1926	.....	418,000	.....

	Cattle.	Hogs.	Sheep.
At 7 markets:	.....	.....	.....
Week ended Sept. 27	195,000	349,000	490,000
Previous week	213,000	337,000	409,000
1929	258,000	427,000	388,000
1928	256,000	391,000	420,000
1927	228,000	279,000	352,000
1926	340,000	326,000	428,000

## U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Sept. 26, 1930:

	Week ended Sept. 26.	Prev. week.	Cor. 1929.
Chicago	112,779	102,347	108,539
Kansas City, Kan.	38,631	35,070	45,335
Omaha	23,559	27,196	34,061
East St. Louis	43,371	41,069	52,556
Sioux City	15,927	13,809	19,790
St. Paul	46,131	41,507	45,291
St. Joseph, Mo.	16,035	15,468	23,111
Indianapolis	14,018	14,462	13,373
New York and J. C.	25,476	25,803	37,005

\*Includes St. Louis, Mo.

## CUBAN PORK PRODUCTS IMPORTS.

The import value of hams and shoulders, bacon, lard and lard compounds into Cuba during the first half of 1930 were as follows:

	1930.	1929.	1928.
Hams and shoulders	\$326,776	\$566,894	\$764,839
Bacon	965,668	1,000,063	1,186,800
Pickled pork	843,126	847,431	470,770
Lard	4,496,129	4,937,063	4,871,945
Lard compounds	2,724	9,824	51,796
Cottonseed oil	163,909	84,133	79,061

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October 4, 1930.

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## RECEIPTS AT CENTERS

SATURDAY, SEPTEMBER 27, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	800	6,000	5,000
Kansas City	400	700	2,500
Omaha	100	3,000	150
St. Louis	200	2,500	1,500
St. Joseph	100	2,500	1,500
Sioux City	300	2,500	700
St. Paul	3,000	800	900
Oklahoma City	100	500	100
Fort Worth	150	100	500
Milwaukee	100	100	100
Denver	100	800	8,100
Louisville	100	100	100
Wichita	100	1,000	100
Indianapolis	100	2,000	300
Pittsburgh	100	1,000	300
Cincinnati	100	1,000	300
Buffalo	100	800	400
Cleveland	200	800	400
Nashville	100	200	200

MONDAY, SEPTEMBER 29, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	29,000	42,000	30,000
Kansas City	35,000	8,000	12,000
Omaha	24,000	9,000	43,000
St. Louis	5,500	11,500	2,500
St. Joseph	7,000	3,500	7,500
Sioux City	15,000	4,500	15,000
St. Paul	11,500	11,500	19,000
Oklahoma City	1,600	800	200
Fort Worth	6,200	1,400	2,300
Denver	10,400	2,900	36,400
Louisville	400	400	700
Wichita	3,900	2,000	300
Indianapolis	500	5,000	500
Pittsburgh	1,500	3,200	4,000
Cincinnati	2,300	2,800	600
Buffalo	1,500	8,400	1,500
Cleveland	800	3,500	2,500
Nashville	400	400	600

TUESDAY, SEPTEMBER 30, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	24,000	25,000
Kansas City	12,000	7,000	10,000
Omaha	10,000	5,500	32,000
St. Louis	7,000	15,000	3,500
St. Joseph	2,700	3,500	6,500
Sioux City	4,000	3,500	15,500
St. Paul	1,300	9,500	2,500
Oklahoma City	1,200	1,000	100
Fort Worth	3,000	400	700
Milwaukee	700	2,500	600
Denver	1,800	900	7,200
Louisville	100	200	100
Wichita	1,000	2,400	600
Indianapolis	1,200	6,500	1,200
Pittsburgh	1,000	1,000	500
Cincinnati	400	2,900	500
Buffalo	100	800	100
Cleveland	200	1,700	2,000
Nashville	100	300	200

WEDNESDAY, OCTOBER 1, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	16,000	22,000
Kansas City	6,000	5,000	12,000
Omaha	4,000	8,000	22,000
St. Louis	3,100	5,500	2,600
St. Joseph	1,700	5,500	9,000
Sioux City	2,200	2,500	2,500
St. Paul	2,000	13,000	8,500
Oklahoma City	1,600	1,000	200
Fort Worth	4,200	800	4,100
Milwaukee	500	3,500	600
Denver	1,100	400	6,800
Louisville	300	300	200
Wichita	700	2,000	400
Indianapolis	800	5,000	1,000
Pittsburgh	1,300	1,300	500
Cincinnati	500	1,800	800
Buffalo	1,000	200	200
Cleveland	400	1,700	1,900
Nashville	200	200	200

THURSDAY, OCTOBER 2, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	19,000	25,000
Kansas City	1,500	5,000	9,000
Omaha	2,000	4,000	23,000
St. Louis	1,800	8,500	4,000
St. Joseph	1,000	2,500	2,500
Sioux City	1,800	2,000	3,500
St. Paul	3,900	8,000	17,000
Oklahoma City	1,500	1,000	200
Fort Worth	1,800	500	3,300
Milwaukee	500	3,000	500
Denver	300	900	12,200
Louisville	100	300	400
Wichita	300	1,800	1,100
Indianapolis	400	4,000	1,000
Pittsburgh	800	800	300
Cincinnati	400	2,300	600
Buffalo	100	800	700
Cleveland	100	1,400	1,900
Nashville	400	400	300

FRIDAY, SEPTEMBER 3, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	2,500	15,000	16,000
Kansas City	800	4,000	1,000
Omaha	1,000	4,500	9,000
St. Louis	1,000	7,500	2,000
St. Joseph	1,000	2,500	1,500
Sioux City	1,000	8,000	6,000
St. Paul	800	5,500	2,500
Oklahoma City	900	900	100
Fort Worth	1,500	700	1,800
Milwaukee	200	1,200	100
Denver	100	700	11,000
Wichita	300	900	100
Indianapolis	400	4,500	1,200
Pittsburgh	1,800	500	500
Cincinnati	1,000	2,800	600
Buffalo	1,000	2,100	1,800
Cleveland	800	800	800

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended September 27, 1930:

## CATTLE.

	Week ended Sept. 27, 1930.	Prev. week.	Cor. week.
Chicago	20,044	20,300	25,631
Kansas City	20,816	24,198	29,778
Omaha	18,584	3,000	18,582
St. Louis	12,620	14,091	10,963
St. Joseph	7,106	8,569	11,250
Sioux City	8,358	5,358	7,351
St. Paul	2,550	2,574	2,765
Fort Worth	6,534	6,627	6,627
Philadelphia	1,350	1,702	1,582
Indianapolis	1,832	1,585	1,570
New York & Jersey City	5,985	10,381	9,685
Oklahoma City	8,676	6,109	6,578
Cincinnati	3,714	4,189	4,985
Denver	2,315	2,519	3,842
Total	110,888	141,316	145,708

## HOGS.

	Week ended Sept. 27, 1930.	Prev. week.	Cor. week.
Chicago	112,770	102,347	108,553
Kansas City	19,754	21,861	28,536
Omaha	22,907	25,015	35,384
St. Louis	24,454	25,884	36,852
St. Joseph	16,021	15,667	21,977
Sioux City	15,597	14,642	17,743
Wichita	6,537	5,877	6,617
Fort Worth	2,854	2,854	4,403
Philadelphia	13,436	12,976	17,185
Indianapolis	12,193	12,193	11,394
New York & Jersey City	40,111	30,005	52,006
Oklahoma City	4,654	6,165	7,637
Cincinnati	16,395	15,070	14,911
Denver	5,302	4,908	6,074
Total	310,070	306,565	363,272

## SHEEP.

	Week ended Sept. 27, 1930.	Prev. week.	Cor. week.
Chicago	69,212	74,996	55,764
Kansas City	42,908	34,327	36,884
Omaha	54,887	44,138	33,881
St. Louis	8,379	8,844	8,843
St. Joseph	24,601	22,438	24,298
Sioux City	14,098	12,545	10,186
Wichita	817	735	1,051
Fort Worth	3,728	3,728	5,144
Philadelphia	5,288	7,207	6,614
Indianapolis	1,095	1,268	1,488
New York & Jersey City	69,328	81,334	67,441
Oklahoma City	562	322	415
Cincinnati	3,879	3,569	2,103
Denver	6,237	6,069	8,091
Total	302,981	301,770	261,683

## NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended September 27, 1930, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	2,970	8,640	3,809	28,341
Central Union	2,069	889	—	22,865
New York	229	2,215	13,989	10,491
Total	5,268	11,744	17,798	61,197
Previous week	7,316	14,378	18,880	71,737
Two weeks ago	9,002	13,316	20,748	90,257

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Oct. 2, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-180 lbs.) gd.-ch.	\$ 9.10@ 9.50	\$ 9.15@ 9.75	\$ 8.00@ 9.35	\$ 8.00@ 9.30	\$ 8.50@ 9.00
Lt. wt. (160-180 lbs.) gd.-ch.	9.25@ 9.70	9.50@ 9.85	8.50@ 9.35	8.80@ 9.30	8.75@ 9.25
(180-200 lbs.) gd.-ch.	9.50@ 9.80	9.65@ 9.90	9.00@ 9.50	9.15@ 9.35	9.15@ 9.25
Med. wt. (200-220 lbs.) gd.-ch.	9.80@ 9.90	9.75@ 10.00	9.25@ 9.60	9.20@ 9.45	9.15@ 9.25
(220-250 lbs.) gd.-ch.	9.70@ 10.00	9.75@ 10.00	9.25@ 9.60	9.20@ 9.50	9.00@ 9.25
Hvy. wt. (250-290 lbs.) gd.-ch.	9.70@ 10.00	9.65@ 10.00	9.00@ 9.50	9.10@ 9.50	8.75@ 9.25
(290-350 lbs.) gd.-ch.	9.50@ 9.90	9.50@ 9.90	8.50@ 9.30	8.90@ 9.20	8.50@ 9.00
Pig. sows (275-500 lbs.) med.-ch.	7.10@ 8.50	7.00@ 7.75	7.00@ 8.00	6.75@ 8.00	7.00@ 7.75
Str. pigs (100-150 lbs.) gd.-ch.	8.00@ 9.10	8.00@ 9.15	8.00@ 8.25	8.25@ 8.50	8.25@ 8.50
Av. cost & wt. Thurs. (pigs excl.)	8.93-243 lbs.	9.42-198 lbs.	8.10-258 lbs.	8.82-208 lbs.	8.39-219 lbs.

## Slaughter Cattle and Calves:

STEERS (800-900 LBS.):	Choice	Good	Medium	Common
	12.50@ 13.25	11.00@ 12.50	10.50@ 12.50	10.50@ 12.50
	9.25@ 11.25	8.25@ 10.50	8.50@ 10.50	6.25@ 8.50
	6.50@ 9.25	5.00@ 6.25	5.25@ 8.50	5.25@ 8.50

## STEERS (900-1,100 LBS.):

Choice	Good	Medium	Common
11.75@ 13.25	10.25@ 12.25	9.25@ 10.25	8.00@ 8.75
12.00@ 12.75	10.50@ 11.75	9.50@ 11.25	8.25@ 9.50
12.00@ 12.75	10.50@ 11.75	9.50@ 11.25	8.25@ 9.50

## STEERS (1,100-1,300 LBS.):

Choice	Good	Medium	Common
11.00@ 12.25	9.00@ 11.00	8.00@ 10.00	8.00@ 10.00
11.25@ 12.25	9.50@ 11.25	8.25@ 9.75	8.00@ 9.75
11.25@ 12.25	9.50@ 11.25	8.00@ 9.75	6.00@ 8.75

## STEERS (1,300-1,500 LBS.):

Choice	Good	Medium	Common
10.50@ 12.00	8.75@ 10.50	8.75@ 10.50	8.75@ 10.50
11.00@ 12.25	9.50@ 11.75	8.50@ 11.25	8.00@ 9.75
11.00@ 12.25	9.50@ 11.75	8.50@ 11.25	8.00@ 9.75

## HEIFERS (550-850 LBS.):

Choice	Good	Medium	Common
12.00@ 12.75	10.50@ 12.00	7.50@ 10.50	6.50@ 9.50
11.75@ 12.50	9.50@ 11.75	6.50@ 9.50	4.25@ 6.50
11.00@ 12.00	9.50@ 11.25	8.00@ 9.75	5.00@ 7.00

## COWS:

Choice	Good	Medium	Common
7.00@ 8.00	5.25@ 7.00	4.50@ 5.75	3.00@ 4.35
6.75@ 7.25	5.75@ 6.75	4.50@ 5.75	3.00@ 4.35
6.50@ 7.50	5.00@ 6.00	4.75@ 5.75	3.00@ 4.35

## BULLS (YRLS. EX. BEEF):

Gd.-ch.	Cul.-med.
5.75@ 6.75	3.75@ 5.75
5.50@ 6.75	3.25@ 5.50
5.00@ 6.25	3.50@ 5.75
4.50@ 5.75	3.25@ 5.50

## VEALERS (MILK-FED):

Gd.-ch.	Medium	Cul.-com.
11.00@ 13.00	8.50@ 11.00	7.50@ 8.50
11.25@ 12.75	8.75@ 11.25	7.50@ 8.50
10.50@ 11.50	8.00@ 9.50	7.00@ 8.50

## CALVES (250-500 LBS.):

Gd.-ch.	Medium	Cul.-com.
6.50@ 8.00	4.50@ 6.50	4.50@ 6.50
6.50@ 8.50	4.50@ 6.50	4.00@ 6.50
5.50@ 8.00	4.00@ 6.50	3.00@ 6.00
5.50@ 8.00	4.00@ 6.50	3.00@ 6.00

## Slaughter Sheep and Lambs:

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 22...	15,766	2,410	41,340	24,840
Tues., Sept. 23...	5,207	2,161	23,491	18,142
Wed., Sept. 24...	9,985	2,163	18,560	24,110
Thurs., Sept. 25...	9,198	1,732	24,519	30,583
Fri., Sept. 26...	2,405	533	18,248	16,258
Sat., Sept. 27...	1,000	200	6,000	6,000
Total this week...	43,561	9,199	132,023	119,933
Previous week...	57,719	9,756	118,656	115,317
Year ago...	54,998	12,136	130,413	98,662
Two years ago...	58,618	11,764	114,879	127,693

Total receipts for month and year to Sept. 27, with comparisons:

	—September—		Year.	
	1930.	1929.	1930.	1929.
Cattle .....	190,477	215,960	1,500,458	1,698,991
Calves .....	37,435	44,961	430,610	529,852
Hogs .....	457,283	476,702	5,525,833	5,825,209
Sheep .....	409,514	420,985	3,043,741	2,776,204

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 22...	3,650	77	5,151	7,072
Tues., Sept. 23...	3,825	170	2,391	9,454
Wed., Sept. 24...	3,062	34	1,619	8,401
Thurs., Sept. 25...	3,121	207	2,088	11,059
Fri., Sept. 26...	807	25	4,796	10,336
Sat., Sept. 27...	400	...	1,500	3,000

Total this week...	15,555	513	17,545	50,322
Previous week...	16,512	448	15,705	34,886
Year ago...	18,201	1,104	29,277	58,596
Two years ago...	17,973	451	17,928	55,642

## WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
Week ended Sept. 27...	\$ 9.65	\$ 9.00	\$ 7.55	
Previous week	10.85	10.00	8.25	7.00
1929	13.90	10.00	4.50	12.75
1928	15.60	10.90	5.75	13.45
1927	13.35	10.65	5.75	13.70
1926	10.70	12.20	6.35	13.75
1925	11.65	12.95	6.85	14.60

Av. 1925-1929...\$13.00 \$11.35 \$ 5.85 \$13.65

## SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs, and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Sept. 27...	28,200	114,500	68,000
Previous week	41,400	102,000	80,400
1929	36,797	101,136	60,000
1928	40,645	96,951	72,051
1927	41,009	95,882	53,409

\*Saturday, Sept. 27, estimated.

## HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average prices of hogs, with comparisons:

	No. Rec'd.	Avg. Wgt.	Prices Top.	Avg.
*Week ended Sept. 27...	27,132,000	238	\$11.00	\$ 9.65
Previous week	118,656	246	11.15	10.00
1929	130,413	244	11.25	10.00
1928	114,879	240	12.60	10.90
1927	96,743	247	11.95	10.65
1926	98,401	259	13.80	12.20
1925	97,188	251	14.25	12.95

Av. 1925-1929...108,100 248 \$12.75 \$11.85

\*Receipts and average weights estimated.

## CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended September 27, 1930, with comparisons:

Week ended Sept. 27...	112,779
Previous week	102,947
Year ago	108,553
1928	96,673
1927	72,200
1926	72,300

## CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, October 2, 1930, were as follows:

	Week ended Oct. 2.	Prev. week.
Packers' purchases	53,759	70,396
Direct to packers	37,449	44,890
Shippers' purchases	30,086	16,271

Total supplies...121,244 131,560

(Chicago livestock prices on page 47.)

## ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Oct. 2, 1930.

**CATTLE**—It has been a poor week for any but the best yearlings and light steers 1,000 lbs. and under. These are weak to 25c lower than a week ago. Heavy steers and most western grassers are 50¢@75c lower. Spots \$1.00 off in inbetween kinds. Butcher stock and bulls lost 25¢@50c early, but improvement left the close weak to 25c lower. Heavy calves declined 35¢@50c; light vealers steady; top, \$11.00; best yearlings and light steers, \$12.00@12.50; bulk fed natives, \$10.50@11.50; fed westerns, \$8.25@9.85; straight grassers, \$5.25@7.50; beef cows, \$3.75@4.75; cutter grades, \$2.50@3.50; medium bulls, \$3.50@4.50.

**HOGS**—Marked unevenness featured the hog trade during the week. Further declines were effected on opening days, and new low levels since July 23 were reached on Tuesday when the top on choice grades stopped at \$9.00. A sharp reaction on following days, however, recovered a good portion of the loss, and final rates are 25¢@45c under last Thursday. The late top rested at \$9.50, with bulk of 180- to 300-lb. weights selling from \$9.20@9.45. Desirable 140- to 170-lb. weights went from \$8.50@9.25, and packing sows, \$6.50@7.50.

**SHEEP**—With receipts moderating to some extent this week, the market for fat lambs regained 40¢@50c of the recent loss. After hitting bottom late last week when best range lambs cashed at \$7.10, values advanced until today choice rangers are quotable at \$7.50. The late bulk sold from \$7.25@7.50, while natives ranged from \$7.00 down. Fat ewes brought \$2.00@3.00.

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended September 25, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

## BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Sept. 25.	Prev. week.	Sam. week. 1929.
Toronto	\$ 7.50	\$ 7.50	\$ 9.85
Montreal	7.75	7.50	10.00
Winnipeg	6.25	6.50	9.00
Calgary	5.50	5.50	8.75
Edmonton	6.00	5.25	8.25
Prince Albert	5.00	5.00	7.75
Moose Jaw	6.00	6.00	9.00
Saskatoon	5.50	5.75	8.00

## VEAL CALVES.

Toronto	\$13.50	\$12.50	\$17.00
Montreal	10.00	10.50	14.50
Winnipeg	9.00	10.00	15.00
Calgary	7.00	8.00	10.00
Edmonton	9.00	9.00	11.00
Prince Albert	7.00	7.00	9.00
Moose Jaw	8.00	8.00	11.50
Saskatoon	8.50	8.00	10.00

## SELECT BACON HOGS.

Toronto	\$12.75	\$13.50	\$13.50
Montreal	12.75	12.75	13.50
Winnipeg	12.00	12.00	12.00
Calgary	11.85	11.75	11.70
Edmonton	11.50	11.50	11.60
Prince Albert	11.50	11.50	11.65
Moose Jaw	11.70	11.50	11.75
Saskatoon	11.20	11.70	11.65

## GOOD LAMBS.

Toronto	\$ 8.50	\$ 9.00	\$12.00
Montreal	7.50	8.50	11.50
Winnipeg	7.00	7.50	10.50
Calgary	6.50	6.50	10.00
Edmonton	7.00	6.75	9.75
Prince Albert	6.50	7.00	9.25
Moose Jaw	6.80	6.75	10.00
Saskatoon	6.25	7.50	10.00

## TANNERS' ANNUAL MEETING.

The Tanners' Council has made its first announcement of plans for its annual meeting, to be held at the Hotel Statler, Buffalo, on Thursday and Friday, October 23 and 24. President Moffat, in a letter to the members of the Council, stated: "There will be no golf and no outside diversions at this meeting. The groups producing leather of all types will have opportunity to meet and discuss their particular interests without any outside interference."

The morning of October 23 will be devoted to a general open meeting, to which all members of the tanning and allied trades are cordially invited. The annual report of the president will be made at this time. The educational work of the American Leather Producers, which has been conducted as a department of the Tanners' Council for the year 1930, will be reported on by Fritz H. Small, of Graton & Knight Company, chairman of the committee. Speakers include Carl Snyder, chief economist for the Federal Reserve Bank of New York, and Hermann Schneider, president of the University of Cincinnati, who as the former Dean of the School of Engineering of that institution is well known to members of the tanning industry. The afternoon will be devoted to the regular group meetings and the board of directors meeting, and the annual election of officers takes place that evening.

The membership meeting for discussion of the business of the association occurs Friday morning. The work of the Trade Survey Bureau, the Hide Bureau and other departments of the Council will be reviewed at this time. The annual meeting of the directors of the Laboratory Foundation will take place at luncheon.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended September 27, 1930, were 3,287,000 lbs.; previous week, 2,467,000 lbs.; same week last year, 3,779,000 lbs.; from January 1 to September 27 this year, 139,620,000 lbs.; same period a year ago, 148,923,000 lbs.

Shipments of hides from Chicago for the week ended September 27, 1930, were 4,487,000 lbs.; previous week, 2,877,000 lbs.; same week last year, 4,196,000 lbs.; from January 1 to September 27 this year, 123,907,000 lbs.; same period a year ago, 161,041,000 lbs.

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended September 27, 1930, were as follows:

	Week ended	New York.	Boston.	Phila.
Sept. 27, 1930	...	38,175	...	...
Sept. 20, 1930	...	6,345	...	...
Sept. 13, 1930	...	27,423	34,392	27,935
Sept. 6, 1930	...	29,687	...	19,978
To date, 1930...	1,274,242	662,608	443,562	
Sept. 23, 1929	...	80,146	1,909	5,050
Sept. 21, 1929	...	72,526	11,607	43,633
To date, 1929...	1,445,772	290,084	508,862	

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—Trading moderately active in the packer hide market this week, a total movement so far of about 40,000 hides being reported. The apparently easier price levels early in the week were occasioned in part by the sales of certain descriptions which had not moved last week, at lower prices to bring those descriptions into line with the general market. Following those sales, heavy branded steers were offered at last trading price, with buyers bidding lower; however, later in the week one packer moved sufficient heavy branded steers to stabilize those, for the time being at least, on the basis of last week's price.

Light native cows were in demand at last week's price, as were also branded cows; those bids were declined by packers, asking a half-cent more. Native steers moved early at the bid price but all packers were not inclined to accept this figure. Stocks in the hands of packers are light and any increase in demand would no doubt be quickly reflected in the market. However, tanners continue to report slow conditions in the leather market, and raw hides appear to be delicately balanced at the present levels.

Spread native steers  $15\frac{1}{2}$ @16c, nom. About 6,000 native steers sold at the bid price of 14c. Extreme native steers moved in a good way at  $11\frac{1}{2}$ c, the bid price of last week, for 14,000 August-September take-off.

Butt branded steers quoted at 14c. About 3,000 Colorados moved at  $13\frac{1}{2}$ c. One packer sold two cars heavy Texas steers late this week at 14c, at which figure 4,000 moved late last week. Light Texas steers were the first to sell this week, 10,000 moving at  $12\frac{1}{2}$ c, bid price. Extreme light Texas steers quotable at  $10\frac{1}{2}$ c, last paid.

One packer sold 1,000 heavy native cows, dating back to June, at 12c, the bid price. Light native cows last sold at 11c; this figure bid and  $11\frac{1}{2}$ c asked. About 5,000 branded cows sold at  $10\frac{1}{2}$ c, steady, early; this is bid for more.

Native bulls sold at  $7\frac{1}{2}$ c for 7,000 current dating; branded bulls  $6\frac{1}{2}$ c, nom.

South American market rather quiet. About 12,000 frigorifico steers reported at \$32.75, equal to 13c, c. i. f. New York, as against \$33.00 or  $13\frac{1}{2}$ c paid last week.

**SMALL PACKER HIDES**—October hides began to move late this week when two local small packers sold October productions of about 11,000 hides at 11c for all-weight native steers and cows and  $10\frac{1}{2}$ c for branded; one killer sold native bulls at  $7\frac{1}{2}$ c, branded bulls  $6\frac{1}{2}$ c. Other killers report having received this bid.

In the Pacific Coast market, about 10,000 September small packer hides from around Oakland, Sacramento and Butchertown sold at  $10\frac{1}{2}$ c for steers and  $8\frac{1}{2}$ c for cows.

**HIDE TRIMMINGS**—Quoted \$30.00 per ton, Chicago.

**COUNTRY HIDES**—Market about steady, with little change in prices. All-weights quoted 8c for 48-lb. av., and  $7\frac{1}{2}$ c for heavier hides. Heavy steers and cows sold early at  $7\frac{1}{2}$ c; some asking 8c. Buff weights could be readily sold at 8c, with up to  $8\frac{1}{2}$ c asked for good lots. Extremes quoted  $10\frac{1}{2}$ @ $10\frac{1}{2}$ c asked. Bulls  $5\frac{1}{2}$ @ $5\frac{1}{2}$ c, selected, asked. All-weight branded  $6\frac{1}{2}$ @ $7\frac{1}{2}$ c, flat, less Chicago freight.

**CALFSKINS**—Packer calf sold up to end of August and trading awaited to establish this market. Last sale was at 20c for picked points and market talked  $20\frac{1}{2}$ @21c, nom.

One car straight 8/15 lb. Chicago city calf reported this week at 18c; car 10/15 lb. sold late at 19c. Last previous trading was at 16c for 8/10 lb. and 18c for 10/15 lb. Mixed cities and countries about 15c; straight countries  $12\frac{1}{2}$ @13c.

**KIPSKINS**—Packers sold up to end of August and market not yet established; quoted 18@19c in a nominal way.

Car of Chicago city kipskins sold at  $16\frac{1}{2}$ c; mixed cities and countries quoted  $13\frac{1}{2}$ @ $13\frac{1}{2}$ c; straight countries  $11\frac{1}{2}$ @12c.

Big packer regular slunks offered at \$1.25, with last sales \$1.15; hairless last sold at 30c.

**HORSEHIDES**—Market slow but about steady. Choice city renderers quoted  $3.75$ @ $4.00$ ; mixed city and country lots  $3.00$ @ $3.50$ , based on not over 10 per cent No. 2's.

**SHEEPSKINS**—Dry pelts about 10c per lb. Big packer shearlings about unchanged and few sold at \$1.15 for beavers and 60c for No. 1's; last sales of No. 2's at 30c. Up to  $67\frac{1}{2}$ c paid recently for a special lot of No. 1's and  $37\frac{1}{2}$ c for No. 2's. Fall clips quoted 60 @ $67\frac{1}{2}$ . Pickled skins continue easy, with heavy supplies; one packer reports a small car blind ribby lambs at \$5.25 per doz. at Chicago; reports from another direction to the effect that fifteen to twenty cars of straight run skins have sold at \$3.50@4.00 per doz. Native lambs steady, with Septembers last sold at  $57\frac{1}{2}$ c and 55c, small ones half-price; a bid of 60c reported for October lambs.

**PIGSKINS**—No. 1 pigskin strips quoted  $6\frac{1}{2}$ @ $7\frac{1}{2}$ c per lb. Gelatine scraps offered at 4c, Chicago.

## New York.

**PACKER HIDES**—Market quiet, all packers having moved September hides last week, native steers at  $14\frac{1}{2}$ c, butt brands 14c and Colorados  $13\frac{1}{2}$ c.

**COUNTRY HIDES**—Market about steady but offerings continue light. Buff weights quotable at 8c, extremes 10c to possibly  $10\frac{1}{2}$ c.

**CALFSKINS**—Calfskin market being kept well cleaned up. Couple cars collectors' 5-7's sold at \$1.55; last sale of packers' was at \$1.60@1.65; 7-9's packers last sold at \$2.10 and collectors' \$1.90; 9-12's last sold at \$2.60@2.70.

## New York Hide Exchange Futures.

Saturday, September 27, 1930—Close: Oct. 9.70n; Nov. 10.15n; Dec. 11.70@11.80; Jan. 12.05n; Feb. 12.35n; Mar. 12.65n; Apr. 13.10n; May 13.65n; June 13.90n; July 14.15n; Aug. 14.35n. Sales 8 lots.

Monday, September 29, 1930—Close: Oct. 9.75 nom.; Nov. 10.20n; Dec. 11.75 sale; Jan. 12.10n; Feb. 12.40n; March 12.70n; April 13.15n; May 13.60@13.65; June 13.85n; July 14.10n; Aug. 14.30n. Sales 35 lots.

Tuesday, September 30, 1930—Close: Oct. 9.35 nom.; Nov. 9.80n; Dec. 11.35@11.50; Jan. 11.70n; Feb. 12.05n; March 12.40n; April 12.85n; May 13.35 sale; June 13.60n; July 13.85n; Aug. 14.05n. Sales 18 lots.

Wednesday, October 1, 1930—Close: Oct. 9.20 nom.; Nov. 9.65n; Dec. 11.20@11.25; Jan. 11.50n; Feb. 11.85n; March 12.20n; April 12.65n; May 13.10@13.15; June 13.35n; July 13.60n; Aug. 13.80n; Sept. 13.90 bid. Sales 47 lots.

Thursday, October 2, 1930—Close: Oct. 9.55n; Nov. 10.00n; Dec. 11.55b; Jan. 11.85n; Feb. 12.20n; Mar. 12.55n; Apr. 13.00n; May 13.45 sale; June 13.70n; July 13.95n; Aug. 14.15n; Sept. 14.30b. Sales 33 lots.

Friday, October 3, 1930—Close: Oct. 9.60n; Nov. 10.10; Dec. 11.60 sale; Jan. 11.90n; Feb. 12.25n; Mar. 12.60n; Apr. 13.05n; May 13.50@13.55; June 13.75b; July 14.00n; Aug. 14.25n; Sept. 14.50 sale. Sales 20 lots.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Oct. 3, 1930, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Oct. 3.	Prev. week.	Cor. week, 1929.
Spr. nat. strs. ....	15@16n	@16n	20 @20@n
Hvy. nat. strs. ....	@14	@14	@15
Hvy. Tex. strs. ....	@14	@14	@15
Hvy. butt brand strs. ....	@14	@14	@15
Hvy. Col. strs. ....	@13½	@13½	@17
Ex-light Tex. strs. ....	@10½	@10½	15½ @10½
Brnd'd cows. ....	@11	@11	@15½
Hvy. nat. cows. ....	@12	@12	17 @17½
Light nat. cows. ....	@11½	@11	@16
Nat. bulls ..	@7½	@8	12 @12½n
Brnd'd bulls. ....	@6½n	@7	11 @12n
Calfskins ....	@21n	@20n	23½ @25
Kips, nat. ....	@18n	@18n	22 @22½
Kips, or-wt. ....	@18½n	@18n	20 @20½
Kips, brnd'd ....	@14½n	@14n	18 @18½
Stunks, reg. ....	1.15@1.25	1.15@1.25	@1.40
Stunks, hris. ....	@30	@30	30 @40n
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			
CITY AND SMALL PACKERS.			
Nat. all-wts. ....	@11	@11n	@16n
Branded ....	@10½	@10½n	15 @15½n
Nat. bulls ..	@7½	@7½	12 @12½n
Brnd'd bulls. ....	@6½	@6½n	@11n
Calfskins ....	@18½	@17n	21½ @22n
Kips ....	@16½	@16n	20½ @20½n
Stunks, reg. ....	1.00@1.10	1.00@1.10	@1.25n
Stunks, hris. ....	@20n	@20n	@30n

COUNTRY HIDES.			
Hvy. steers. ....	7½ @8	7½ @8	11½ @12
Hvy. cows. ....	7½ @8	7½ @8	11½ @12
Bulls ....	8 @8½	8 @8	@13
Extremes ....	10 @10½	10 @10½	@16n
Bulls ....	5 @5½	5 @5½	8½ @9n
Calfskins ....	12½ @13	12½ @13	16½ @17
Kips ....	11½ @12	11½ @12	16 @16½
Light calf ....	90 @1.00	90 @1.00	1.10@1.20
Deacons ....	90 @1.00	90 @1.00	1.10@1.20
Stunks, reg. ....	50 @60	50 @60	50 @60n
Stunks, hris. ....	5 @10n	5 @10n	@10n
Horsehides ....	3.00@4.00	3.00@4.00	4.50@5.75
Hogskins ....	@50	@50	60 @65

SHEEPSKINS.			
Pkr. lambs. ....	.....	.....	.....
Sml. pkr. lambs. ....	.....	.....	.....
Pkr. shearings. ....	35 @80	35 @80	1.05@1.17½
Dry pelts ....	@10	@10	19 @21





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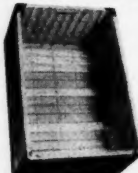
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# Chicago Section

J. W. Rath, president, Rath Packing Co., Waterloo, Ia., was in town during the week.

W. W. Krenning, secretary, St. Louis Independent Packing Co., St. Louis, Mo., was in Chicago this week.

P. A. Dett, general manager of the Denver plant of Armour and Company, was in Chicago during the week.

Jay E. Decker, president, Jacob E. Decker & Sons, Mason City, Ia., was in Chicago this week on business.

F. B. Green, director of the technical extension department of Ottenheimer Bros., Baltimore, Md., spent a few days in Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 26,743 cattle, 4,834 calves, 48,431 hogs and 41,348 sheep.

F. W. Hoffman, Boston district manager of the Cudahy Packing Co., stopped over in Chicago on his way back to Boston after attending the funeral of a relative in Omaha, Neb.

R. C. Johnson, provision department, Cudahy Packing Co., has left for an extended tour of Western cities, including Denver, Salt Lake City, Seattle, San Francisco, Los Angeles and San Diego.

Provision shipments from Chicago for the week ended Sept. 27, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk.
	1930.	1930.	1929.
Cured meats, lbs.	13,367,000	15,783,000	18,914,000
Fresh meats, lbs.	46,628,000	47,067,000	44,477,000
Lard, lbs.	8,595,000	6,984,000	10,238,000

## AGAIN CUT CELLOPHANE PRICE.

The Du Pont Cellophane Company has announced another substantial reduction in the price of moisture-proof Cellophane, effective October 1. Officials stated this reduction was due to the continued increased acceptance of this patented product by the meat, cigar, baking, candy, nut and other food industries and its indicated adoption in other fields in the near future. As previously announced, the price of regular Cellophane is also reduced at the same time, making the twelfth reduction in price since domestic manufacture was started.

## AUGUST SHEEPSKIN STOCKS.

Stocks of sheep, lamb and cabretta skins for August, 1930, with comparisons:

	Aug.	July.	Aug.
	1930.	1930.	1929.
Sheep and lamb	9,298,610	9,087,172	6,460,728
Cabretta	1,420,947	1,260,585	768,576

## IN PROCESS END OF MONTH.

Sheep and lamb	4,796,802	4,720,396	5,085,796
Cabretta	465,854	439,600	311,041

## PRODUCTION DURING MONTH.

Sheep and lamb	2,178,462	2,128,345	3,233,122
Cabretta	261,217	211,023	207,167

## HENRY CARLSON IS DEAD.

Henry C. Carlson, vice president of Armour and Company in charge of pork sales, died at St. Luke's hospital, Chicago, on Friday, October 3, after an extended illness. Henry Carlson was one of the veterans of the packing industry and liked by all who knew him for his rugged honesty and kindness of heart. A more extended obituary will appear in the next issue of THE NATIONAL PROVISIONER.

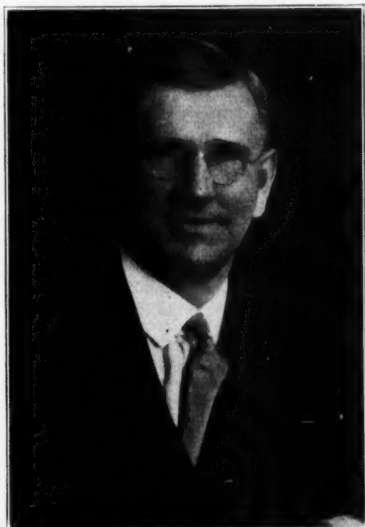
## ANDREW FUHRMAN PASSES.

Andrew Fuhrman, secretary of Fuhrman & Forster, well-known Chicago packers, died at his home on September 29, after an illness of several months. He was 53 years of age.

Mr. Fuhrman spent his life in the meat business, starting with his brother, John Fuhrman, and his brother-in-law, George Forster, in the retail business when he was only 14 years of age. Later the packing firm of Fuhrman & Forster was established, and young Andrew familiarized himself through actual experience with every phase of the business.

He was widely known and respected in the industry and held a warm place in the esteem and affection of his co-workers. He showed an active interest in the work of the Institute of American Meat Packers, attending meetings and helping to forward all movements designed for the good of the meat industry as a whole.

Mr. Fuhrman is survived by his widow, his brother John, president of Fuhrman & Forster, another brother William, and two sisters. Funeral services were held from his late residence, 1130 Ashland Ave., River Forest, Thursday, October 2, with interment at Concordia Cemetery.



ANDREW FUHRMAN.

Widely known Chicago packer who passed away September 29. Mr. Fuhrman was secretary of Fuhrman & Forster.

## CHICAGO PROVISION STOCKS.

Stocks of provision in Chicago at the close of business on Sept. 30, 1930, with comparisons, are reported by the Chicago Board of Trade as follows:

	Sept. 30, 1930.	Aug. 31, 1930.	Sept. 30, 1929.
Mess pork, new, made since Oct. 1, '29, bris.	260	245	909
Other kinds of barreled pork, bris.	16,063	21,421	22,197
P. S. lard, made since Oct. 1, '29, lbs.	22,063,979	30,610,090	66,984,816
Other kinds of lard, lbs.	4,928,074	9,596,298	15,463,420
Short rib sides, made since Oct. 1, '29, lbs.			202,360
D. S. clear bellies, made since Oct. 1, '29, lbs.	7,952,044	10,544,722	21,406,079
D. S. rib bellies, made since Oct. 1, '29, lbs.	2,750,570	2,983,746	2,976,628
Ex. short clear sides, made since Oct. 1, '29, lbs.	86,923	105,311	170,529
Sh. clear sides, lbs.	3,250	8,421	72,200
D. S. short fat backs, lbs.	1,471,661	4,428,765	5,075,000
D. S. shoulders, lbs.		90	
S. P. hams, lbs.	15,525,512	18,049,060	22,950,833
S. P. skinned hams, lbs.	17,984,161	20,999,316	21,733,792
S. P. bellies, lbs.	9,151,030	13,507,785	14,835,140
S. P. Califormias or picnic, lbs.	10,363,481	13,332,915	6,914,721
S. P. Boston shldrs., lbs.			
S. P. shoulders, lbs.	148,579	143,940	292,078
Other cuts of meats, lbs.	5,850,117	7,081,140	6,418,115
Total cut meats, lbs.	71,287,328	91,185,220	103,048,070

## AUSTRALIAN MEAT EXPORTS.

Exports of frozen meats from Australia during the 12 months ended June 30, 1930, totaled 79,974 mutton carcasses, 2,113,041 lamb carcasses, and 1,126,324 beef quarters.

Shipments to the United States show a decrease of 8,227 carcasses of mutton and 4,604 carcasses of lamb. There was no beef shipped to the United States during the period.

Exports to Germany increased by 10,443 carcasses of mutton, but showed a decrease of 13,504 quarters of beef. Mutton carcasses to Belgium increased by 44,512 carcasses, but beef decreased 27,560 quarters. There was an increase of 10,632 carcasses of mutton to France, Italy's beef import increased by 51,837 quarters and an increase of 23,000 carcasses was shown in lamb exported to Canada, but a decrease of 3,266 mutton carcasses.

## PERU'S IMPORT DUTY ON SOAP.

Ordinary soap in blocks imported into Peru by the Fabrica de Tejidos de Santa Catalina for washing wool will be admitted at 10 per cent ad valorem, provided this soap is imported in quantities of more than 500 kilograms during the time that there is no domestic production of the product. The United States supplies much of Peru's import of low priced soaps.

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading, Thursday,  
October 2, 1930.

REGULAR HAMS.			
Green.	Sweet Pickled.	Standard.	Fancy.
8-10 .....	16 1/2	17 1/2	18 1/2
10-12 .....	15 1/2	17 1/2	18 1/2
12-14 .....	15 1/2	17 1/2	18 1/2
14-16 .....	16	17 1/2	18 1/2
16-18 range.....	15 1/2	17 1/2	18 1/2

BOILING HAMS.			
Green.	Sweet Pickled.	Standard.	Fancy.
16-18 .....	16 1/2	17 1/2	18 1/2
18-20 .....	16 1/2	17 1/2	18 1/2
20-22 .....	16	17 1/2	18 1/2
16-22 range.....	16 1/2	17 1/2	18 1/2

SKINNED HAMS.			
Green.	Sweet Pickled.	Standard.	Fancy.
10-12 .....	19	20	21
12-14 .....	18 1/2	19 1/2	20 1/2
14-16 .....	18 1/2	19 1/2	20 1/2
16-18 .....	17 1/2	18 1/2	19 1/2
18-20 .....	16 1/2	17 1/2	18 1/2
20-22 .....	15 1/2	16 1/2	17 1/2
22-24 .....	14 1/2	15 1/2	16 1/2
24-26 .....	13 1/2	14 1/2	15 1/2
26-30 .....	13	14	15
30-35 .....	12 1/2	13 1/2	14 1/2

PICNICS.			
Green.	Sweet Pickled.	Standard.	Fancy.
4-6 .....	11 1/2	12 1/2	13 1/2
6-8 .....	11 1/2	12 1/2	13 1/2
8-10 .....	10	11 1/2	12 1/2
10-12 .....	9 1/2	10 1/2	11 1/2
12-14 .....	9 1/2	10 1/2	11 1/2

BELLIES.			
Green.	Cured.	Dry Cured.	Standard.
6-8 .....	19 1/2	20	21
8-10 .....	19 1/2	20 1/2	21 1/2
10-12 .....	19 1/2	20 1/2	21 1/2
12-14 .....	19 1/2	20 1/2	21 1/2
14-16 .....	18 1/2	19 1/2	20 1/2
16-18 .....	18	19	20

D. S. BELLIES.			
Standard.	Cured.	Rib.	Fancy.
14-16 .....	15 1/2	16 1/2	17 1/2
16-18 .....	15 1/2	16 1/2	17 1/2
18-20 .....	15 1/2	16 1/2	17 1/2
20-25 .....	14 1/2	15 1/2	16 1/2
25-30 .....	14 1/2	15 1/2	16 1/2
30-35 .....	13 1/2	14 1/2	15 1/2
35-40 .....	13 1/2	14 1/2	15 1/2
40-50 .....	12 1/2	13 1/2	14 1/2

D. S. FAT BACKS.			
Standard.	Export Trim.	Rib.	Fancy.
8-10 .....	11 1/2	12 1/2	13 1/2
10-12 .....	11 1/2	12 1/2	13 1/2
12-14 .....	11 1/2	12 1/2	13 1/2
14-16 .....	12 1/2	13 1/2	14 1/2
16-18 .....	12 1/2	13 1/2	14 1/2
18-20 .....	12 1/2	13 1/2	14 1/2
20-25 .....	13 1/2	14 1/2	15 1/2

OTHER D. S. MEATS.			
Standard.	Export Trim.	Rib.	Fancy.
Extra short clears.....	35-45	13	14
Extra short ribs.....	35-45	13	14
Regular plates .....	6-8	11 1/2	12 1/2
Clear plates .....	4-6	10 1/2	11 1/2
Jowl butts .....	11 1/2	12 1/2	13 1/2
Green square jowls.....	12 1/2	13 1/2	14 1/2
Green rough jowls.....	11	12	13

## FUTURE PRICES.

SATURDAY, SEPTEMBER 27, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept. ....	10.97 1/2	10.97 1/2	10.80	10.80ax
Oct. ....	10.90	10.90	10.70	10.70-72 1/2
Nov. ....	10.85-57 1/2	10.87 1/2	10.30	10.65ax
Dec. ....	10.85 1/2	10.87 1/2	10.30	10.30
Jan. ....	10.42 1/2	10.42 1/2	10.22 1/2	10.22 1/2
Feb. ....	10.42 1/2	10.42 1/2	10.22 1/2	10.22 1/2
May ....	10.40ax	10.40ax	10.40ax	10.40ax

CLEAR BELLIES—			
Sept.	Oct.	Nov.	Dec.
14.00n	13.00n	12.00n	12.50n
14.00n	13.00n	12.00n	12.50n

MONDAY, SEPTEMBER 29, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept. ....	10.72 1/2	10.80	10.72 1/2	10.75b
Oct. ....	10.60	10.70	10.57 1/2	10.65-67 1/2
Nov. ....	10.20	10.30	10.15	10.65n
Dec. ....	10.10-05	10.20	10.05	10.22 1/2
Jan. ....	10.10-05	10.20	10.05	10.10b
Feb. ....	10.10	10.10	10.10	10.10
May ....	10.20ax	10.20ax	10.20ax	10.20ax

CLEAR BELLIES—			
Sept.	Oct.	Nov.	Dec.
14.25	12.95ax	12.00b	12.50n
14.25	12.95ax	12.00b	12.50n

TUESDAY, SEPTEMBER 30, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept. ....	10.75	11.02 1/2	10.67 1/2	11.00
Oct. ....	10.65	11.00	10.57 1/2	11.00ax
Nov. ....	10.35-42 1/2	10.42 1/2	10.15	10.85n
Dec. ....	10.27 1/2-32 1/2	10.32 1/2	10.05	10.25b
Jan. ....	10.27 1/2-32 1/2	10.32 1/2	10.05	10.25b
Feb. ....	10.27 1/2-32 1/2	10.32 1/2	10.05	10.25b
May ....	10.27 1/2-32 1/2	10.32 1/2	10.05	10.25b

CLEAR BELLIES—			
Sept.	Oct.	Nov.	Dec.
14.00ax	12.05b	12.00b	12.50ax
14.00ax	12.05b	12.00b	12.50ax

WEDNESDAY, OCTOBER 1, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	10.95	11.27 1/2	10.95	11.27 1/2
Nov. ....	10.95	11.27 1/2	10.95	11.20n
Dec. ....	10.35	10.87 1/2	10.35	10.57 1/2b
Jan. ....	10.27 1/2	10.50	10.27 1/2	10.40b
Feb. ....	10.27 1/2	10.50	10.27 1/2	10.45n
May ....	10.60b	10.60b	10.60b	10.60b

CLEAR BELLIES—			
Oct.	Nov.	Dec.	Jan.
12.05n	12.00b	12.00b	12.50n
12.05n	12.00b	12.00b	12.50n

THURSDAY, OCTOBER 2, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	11.40	11.40	11.25	11.30ax
Nov. ....	11.40	11.40	11.25	11.20ax
Dec. ....	10.80-85	10.85	10.62 1/2	10.70ax
Jan. ....	10.75-80	10.80	10.60	10.60ax
Feb. ....	10.80	10.80	10.75	10.55n
May ....	10.80	10.80	10.75	10.75ax

CLEAR BELLIES—			
Oct.	Nov.	Dec.	Jan.
12.05n	12.00b	12.00b	12.50n
12.05n	12.00b	12.00b	12.50n

FRIDAY, SEPTEMBER 3, 1930.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	11.25	11.50	11.25	11.50ax
Nov. ....	11.25	11.50	11.25	11.40n
Dec. ....	10.60	10.72 1/2	10.60	10.72 1/2b
Jan. ....	10.55-50	10.65	10.50	10.65b
Feb. ....	10.72 1/2	10.77 1/2	10.72 1/2	10.65n
May ....	10.72 1/2	10.77 1/2	10.72 1/2	10.77 1/2b

CLEAR BELLIES—			
Oct.	Nov.	Dec.	Jan.
12.05n	12.00b	12.00b	12.50n
12.05n	12.00b	12.00b	12.50n

Key: ax, asked; b, bid; n, nominal; —, split.

## CANADA EXPORTS CATTLE.

The first export shipment of live cattle from Canada to Great Britain in three years was made the latter part of August when between 150 and 200 head left Montreal for an English port. The existing freight rate of \$20 per head was reduced by the carriers as a special inducement to encourage this movement. However, steamer facilities for such shipments are limited, only four boats being equipped to carry live cattle. It is expected to ship 10,000 head of cattle out of Montreal before navigation closes and to continue the movement from Halifax throughout the winter.

## CHICAGO RETAIL MEATS

### Beef.

	Week ended Oct. 1, 1930.				Cor. wk., 1929.			
	No. 1.	No. 2.	No. 3.	No. 4.	No. 1.	No. 2.	No. 3.	No. 4.
Rib roast, hvy. end 30	27	16	35	30	16	16	35	30
Rib roast, lt. end 40	30	20	45	35	20	20	45	35
Chuck roast 25	21	16	32	27	21	21	32	27
Steaks, round 42	38	20	50	40	25	25	50	40
Steaks, sirloin cut 40	35	20	50	40	25	25	50	40
Steaks, porterhouse 50	40	22	60	45	25	25	60	45
Steaks, flank 25	24	16	28	25	18	18	28	25
Beef stew, chuck 24	20	14	27	22	15	15	27	22
Beef briskets, bonedless 22	28	18	32	28	18	18	32	28
Corned plates 20	18	10	20	18	10	10	20	18
Corned rumps, boned 22	18	25	22	18	25	25	22	18

### Lamb.

	Good.				Com.			
	Good.	Com.	Good.	Com.	Good.	Com.	Good.	Com.
Hindquarters 26	15	34	30	30	15	34	30	30
Legs 26	15	35	30	30	15	35	30	30
Stews 15	10	22	15	15	10	22	15	15
Chops, shoulders 25	20	25	20	20	20	25	20	20
Chops, rib and loin 40	25	50	25	25	25	50	25	25

### Mutton.

	Good.				Com.			
	Good.	Com.	Good.	Com.	Good.	Com.	Good.	Com.
Legs 24	14	28	14	14	14	28	14	14
Shoulders 16	16	16	16	16	16	16	16	16
Chops, rib and loin 35	35	35	35	35	35	35	35	35

### Pork.

	Good.				Com.			
	Good.	Com.	Good.	Com.	Good.	Com.	Good.	Com.
Loins, 8@10 av. 23	26	32	26	32	26	32	26	32
Loins, 12@14 av. 23	26	30	26	30	26	30	26	30
Loins, 14 and over 24	28	30	28	30	28	30	28	30
Chops 30	32	32	32	32	32	32	32	32
Shoulders 18	20	20	20	20	20	20	20	20
Butts 20	24	25	24	25	24	25	24	25
Spareribs 16	20	16	17	17	20	16	17	17
Hocks 16	12	12	12	12	12	12	12	12
Leaf lard, raw 12 1/2	12 1/2	12 1/2	12 1/2	12 1/2	12 1/2	12 1/2	12 1/2	12 1/2

### Veal.

Hindquarters	28	@30	35	@40
Forequarters	14	@16	24	@26
Legs	28	@30	35	@38
Breasts	16	@22	16	@22
Shoulders	20	@22	20	@22
Cutlets		@50		@50
Rib and loin chops		@35		@40



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ending Oct. 1, 1930.	Cor. week, 1929.
Prime native steers.....	20 1/2 @ 21 1/2	24 @ 25 1/2
Good native steers.....	19 @ 20	22 @ 24
Medium steers.....	18 @ 19	20 @ 22
Heifers, good.....	14 @ 18	19 @ 23
Cows.....	9 @ 12 1/2	14 1/2 @ 18
Hind quarters, choice.....	28 @ 27	31 @ 31
Fore quarters, choice.....	16 @ 16	20 @ 21

## Beef Cuts.

Steer loins, No. 1.....	@ 35	@ 44
Steer loins, No. 2.....	@ 33	@ 40
Steer short loins, No. 1.....	@ 44	@ 54
Steer short loins, No. 2.....	@ 40	@ 47
Steer loin ends (hips).....	@ 26	@ 34
Steer loin ends, No. 2.....	@ 25	@ 33
Cow loins.....	@ 20	@ 29
Cow short loins.....	@ 25	@ 36
Cow loin ends (hips).....	@ 16	@ 22
Steer ribs, No. 1.....	@ 25	@ 33
Steer ribs, No. 2.....	@ 24	@ 31
Cow ribs, No. 1.....	@ 16	@ 20
Cow ribs, No. 2.....	@ 13	@ 15
Steer rounds, No. 1.....	@ 18	@ 21
Steer rounds, No. 2.....	@ 17 1/2	@ 20 1/2
Steer chucks, No. 1.....	@ 13 1/2	@ 19 1/2
Steer chucks, No. 2.....	@ 13	@ 18
Cow rounds.....	@ 13	@ 18
Cow chucks.....	@ 10 1/2	@ 15
Steer plates.....	@ 10	@ 14 1/2
Medium plates.....	@ 7 1/2	@ 12
Briquets, No. 1.....	@ 15	@ 20
Steer navel ends.....	@ 6	@ 11 1/2
Cow navel ends.....	@ 7	@ 11 1/2
Fore shanks.....	@ 7	@ 12
Hind shanks.....	@ 5	@ 10
Strip loins, No. 1, bbls.....	@ 65	@ 80
Strip loins, No. 2.....	@ 55	@ 70
Striploin butts, No. 1.....	@ 32	@ 38
Striploin butts, No. 2.....	@ 24	@ 28
Beef tenderloins, No. 1.....	@ 75	@ 75
Beef tenderloins, No. 2.....	@ 70	@ 70
Lump butts.....	27 @ 30	25 @ 30
Flank steaks.....	@ 20	@ 27
Shoulder clods.....	@ 12 1/2	@ 20
Hanging tenderloins.....	@ 11 1/2	@ 20
Insides, green, 6 @ 8 lbs.....	@ 13	@ 18
Outsides, green, 5 @ 6 lbs.....	@ 12 1/2	@ 18
Knuckles, green, 5 @ 6 lbs.....	@ 14 1/2	@ 20

## Beef Products.

Brains (per lb.).....	@ 10	@ 12
Hearts.....	@ 9	@ 14
Tongues, 4 @ 5.....	@ 33	@ 35
Sweetbreads.....	@ 28	@ 42
Os-tails, per lb.....	@ 11	@ 15
Fresh tripe, plain.....	@ 8	@ 8
Fresh tripe, H. C.....	@ 10	@ 10
Livers.....	@ 18	@ 17
Kidneys, per lb.....	@ 10	@ 14

## Lamb.

Choice lambs.....	@ 17	@ 24
Medium lambs.....	@ 15	@ 21
Choice saddles.....	@ 24	@ 30
Medium saddles.....	@ 22	@ 28
Choice fores.....	@ 12	@ 18
Medium fores.....	@ 10	@ 14
Lamb fries, per lb.....	@ 33	@ 33
Lamb tongues, per lb.....	@ 16	@ 16
Lamb kidneys, per lb.....	@ 25	@ 30

## Mutton.

Heavy sheep.....	@ 6	@ 8
Light sheep.....	@ 9	@ 12
Heavy saddles.....	@ 7	@ 10
Light saddles.....	@ 12	@ 16
Heavy fores.....	@ 5	@ 6
Light fores.....	@ 7	@ 10
Mutton legs.....	@ 14	@ 18
Mutton loins.....	@ 10	@ 15
Mutton stew.....	@ 6	@ 8
Sheep tongues, per lb.....	@ 16	@ 16
Sheep heads, each.....	@ 10	@ 12

## Fresh Pork, Etc.

Pork loins, 5 @ 10 lbs. av.....	@ 24	@ 29
Picnic shoulders.....	@ 15	@ 17
Skinned shoulders.....	@ 16	@ 18
Tenderloins.....	@ 50	@ 47
Spare ribs.....	@ 13	@ 14
Back fat.....	@ 13	@ 14
Boston butts.....	@ 18	@ 23
Boneless butts, cellar trim, 2 @ 4.....	@ 23	@ 23
Hocks.....	@ 10	@ 13
Tails.....	@ 12	@ 12
Neck bones.....	@ 5 1/2	@ 4
Slip bones.....	@ 7	@ 7
Blade bones.....	@ 14	@ 14
Pigs' feet.....	@ 6	@ 7
Kidneys, per lb.....	@ 11	@ 11
Livers.....	@ 8 1/2	@ 8
Brains.....	@ 10	@ 14
Ears.....	@ 7	@ 7
Snouts.....	@ 7	@ 7
Heads.....	@ 9	@ 10

## Veal.

Choice carcasses.....	@ 20	@ 21
Good carcasses.....	@ 17	@ 19
Good saddles.....	@ 24	@ 27
Good racks.....	@ 12	@ 16
Medium racks.....	@ 7	@ 9

## Veal Products.

Brains, each.....	@ 10	12 @ 14
Sweetbreads.....	@ 60	@ 75
Calf livers.....	@ 55	55 @ 60

DOMESTIC SAUSAGE.  
(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	@ 26
Country style sausage, fresh in bulk.....	@ 22
Country style pork sausage, smoked.....	@ 26
Frankfurts in sheep casings.....	@ 22
Frankfurts in hog casings.....	@ 20
Bologna in beef bungs, choice.....	@ 18
Bologna in cloth, paraffined, choice.....	@ 18
Bologna in beef middles, choice.....	@ 20
Liver sausage in hog bungs.....	@ 19
Smoked liver sausage in hog bungs.....	@ 24 1/2
Liver sausage in beef rounds.....	@ 15
Head cheese.....	@ 18
New England Luncheon specialty.....	@ 26
Mixed luncheon specialty, choice.....	@ 26
Tongue sausage.....	@ 26
Blood sausage.....	@ 17 1/2
Souse.....	@ 20
Polish sausage.....	@ 20

## DRIY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 47
Thuringer Cervelat.....	@ 23
Farmer.....	@ 32
Holsteiner.....	@ 32
B. C. Salami, choice.....	@ 47
Milano Salami, choice, in hog bungs.....	@ 41
B. C. Salami, new condition.....	@ 23
Frances, choice, in hog middles.....	@ 39
Genoa style Salami.....	@ 52
Pepperoni.....	@ 37
Mortadella, new condition.....	@ 23
Capicola.....	@ 52
Italian style hams.....	@ 30
Virginia hams.....	@ 53

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.00
Large tins, 1 to crate.....	7.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.25
Large tins, 1 to crate.....	8.25
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate.....	6.75
Large tins, 1 to crate.....	7.75
Smoked link sausage in hog casings—	
Small tins, 2 to crate.....	6.25
Large tins, 1 to crate.....	7.25

## SAUSAGE MATERIALS.

Regular pork trimmings.....	@ 11 1/2
Special lean pork trimmings.....	@ 14
Extra lean pork trimmings.....	@ 16
Neck bone trimmings.....	@ 12 1/2
Pork cheek meat.....	@ 9 1/2
Pork loins.....	@ 8 1/2
Pork hams.....	@ 7
Native boneless bull meat (heavy).....	@ 10
Boneless chucks.....	@ 9
Shank meat.....	@ 7 1/2
Beef trimmings.....	@ 6 1/2
Beef hearts.....	@ 4
Beef cheeks (trimmings).....	@ 5
Dressed carcasses, 350 lbs. and up.....	@ 6 1/2
Dressed cutters cows, 400 lbs. and up.....	@ 7 1/2
Dr. bologna bulls, 600 lbs. and up.....	@ 8
Beef tripe.....	@ 3
Pork tongues, castrated, trimmed S. & T.....	15 1/2 @ 16

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)  
(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:	
Domestic rounds, 150 pack.....	21
Domestic rounds, 140 pack.....	29
Export rounds, wide.....	45
Export rounds, medium.....	26
Export rounds, narrow.....	40
No. 1 weasands.....	13
No. 2 weasands.....	07
No. 1 bungs.....	22
No. 2 bungs.....	12
Middles, regular.....	45
Middles, selected wide.....	2.00
Dried bladders:	
12-15 in. wide, flat.....	1.00
10-12 in. wide, flat.....	1.00
8-10 in. wide, flat.....	.80
6-8 in. wide flat.....	.55
Hog casings:	
Narrow, per 100 yds.....	3.25
Narrow, special, per 100 yds.....	2.25
Medium, regular, per 100 yds.....	1.00
Wide, per 100 yds.....	.75
Extra wide, per 100 yds.....	.85
Export bungs.....	.30
Large prime bungs.....	.20
Medium prime bungs.....	.12
Small prime bungs.....	.74
Middles, per set.....	.20
Stomachs.....	.08

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$13.00
Honeycomb tripe, 200-lb. bbl.....	20.00
Pocket honeycomb tripe, 200-lb. bbl.....	21.00
Pork feet, 200-lb. bbl.....	16.50
Pork tongues, 200-lb. bbl.....	77.00
Lamb tongues, long cut, 200-lb. bbl.....	55.00
Lamb tongues, short cut, 200-lb. bbl.....	65.00

## DRY SALT MEATS.

Extra short clears.....	@ 13 1/2
Extra short ribs.....	@ 13 1/2
Short clear middles, 60-lb. avg.....	@ 14
Clear bellies, 15 @ 20 lbs.....	@ 15
Clear bellies, 14 @ 16 lbs.....	@ 15 1/2
Rib bellies, 20 @ 25 lbs.....	@ 14 1/2
Rib bellies, 25 @ 30 lbs.....	@ 13 1/2
Fat backs, 10 @ 12 lbs.....	@ 11 1/2
Fat backs, 14 @ 16 lbs.....	@ 11 1/2
Regular plates.....	@ 11 1/2
Butts.....	@ 11 1/2

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.....	@ 26
Fancy skd. hams, 14 @ 16 lbs.....	@ 28
Standard reg. hams, 14 @ 16 lbs.....	@ 25
Picnics, 4 @ 8 lbs.....	@ 21
Fancy bacon, 6 @ 8 lbs.....	@ 24
Standard bacon, 6 @ 8 lbs.....	@ 28
No. 1 beef ham sets, smoked—	
Insides, 8 @ 12 lbs.....	@ 41
Outsides, 5 @ 9 lbs.....	@ 35
Knuckles, 5 @ 9 lbs.....	@ 40
Cooked hams, choice, skin on, fattened.....	@ 37
Cooked hams, choice, skin on, fattened.....	@ 35
Cooked picnics, skinned, fattened.....	@ 26
Cooked loin rolled, smoked.....	@ 41

## BARRELED PORK AND BEEF.

Mess pork, regular.....	\$ @ 30.50
Family back pork, 24 to 34 pieces.....	@ 32.00
Family back pork, 35 to 45 pieces.....	@ 32.00
Clear back pork, 40 to 50 pieces.....	@ 25.00
Clear back pork, 50 to 55 pieces.....	@ 26.00
Briquet pork.....	@ 26.00
Bean pork.....	@ 23.50
Plate beef.....	@ 20.00
Extra plate beef, 200 lb. bbls.....	@ 21.00

## COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.47 @ 1.50
Oak pork barrels, black iron hoops.....	1.55 @ 1.60
Ash pork barrels, galv. iron hoops.....	1.07 @ 1.10
White oak ham tierces.....	2.85 @ 2.90
Red oak lard tierces.....	2.15 @ 2.20
White oak lard tierces.....	2.30 @ 2.35

## OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 22
White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 19 1/2
Nut, 1-lb. cartons, f.o.b. Chicago.....	@ 17
(30 and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 14

## ANIMAL OILS.

Prime edible lard oil.....	@ 13
Head light burning oil.....	@ 10 1/4
Prime winter strained.....	@ 10
Extra winter strained.....	@ 9 1/2
Extra lard oil.....	@ 9 1/4
Extra No. 1.....	@ 9 1/4
No. 1 lard.....	@ 9
No. 2 lard.....	@ 8 1/2
Acidless tallow oil.....	@ 8 1/2
20 D. C. T. neatfoot.....	@ 16
Pure neatfoot oil.....	@ 11 1/2
Special neatfoot oil.....	@ 9 1/2
Extra neatfoot oil.....	@ 9 1/2
No. 1 neatfoot oil.....	@ 9 1/2
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

## LARD.

Prime steam.....	@ 11.42
Prime steam, loose.....	@ 11.27
Kettle rendered, tierces.....	@ 12.00
Refined lard, boxes, N. Y.....	@ 12.80
Leaf, raw.....	@ 11.75
Neutral, in tierces.....	@ 14.00
Compound, acc. to quantity.....	@ 11.00

## OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	@ 10
Oleo stocks.....	@ 9 1/2
Prime No. 1 oleo oil.....	@ 8 1/2
Prime No. 2 oleo oil.....	@ 8 1/2
Prime No. 3 oleo oil.....	@ 8
Prime oleo stearine, edible.....	@ 9 1/2

## TALLOWES AND GREASES.

Edible tallow, under 1% acid, 45 titre.....	0 1/2 @ 6 1/2
Prime packers tallow.....	5 1/2 @ 5 1/2
No. 1 tallow, 10% f.f.a.....	@ 4 1/2
No. 2 tallow, 40% f.f.a.....	@ 4 1/2
Choice white grease.....	@ 5 1/2
A-White grease.....	@ 5 1/2
B-White grease, max. 5% acid.....	@ 4 1/2
Yellow grease, 10 @ 15% f.f.a.....	@ 4 1/2
Brown grease, 40% f.f.a.....	@ 4

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, nom. prompt.....	@ 6
White, decolorized, in bbls., f.o.b. Chgo.....	9 1/4 @ 9 1/4
Yellow, decolorized, in bbls., f.o.b. Chgo.....	9 1/4 @ 9 1/4
Soap stock, 50% f.f.a., f.o.b.....	1 @ 1 1/4
Corn oil, in tanks, f.o.b. mills.....	6 @ 6 1/2
Soya bean oil, f.o.b. mills.....	6 @ 6 1/2
Cocunut oil, sellers' tanks, f.o.b. coast.....	5 @ 5 1/2
Refined in bbls., c.a.f., Chicago.....	7 1/2 @ 8

# Retail Section

## Successful Store Need Not Be Large But It Must Be Modern

Retail food store standards are much higher today than they were a few years ago.

Increasing competition has aroused the retailer to the necessity for better store layout, general appearance and up-to-date merchandising methods.

The man who has not sensed this changing trend in food merchandising, or who has not the energy and the ambition to put his business in shape to meet the more exacting demands being made on it, is gradually passing out of the picture.

The place for the small store in the food merchandising scheme was discussed recently with a close observer of retail food merchandising methods. He says there is and may always be a place for the small food store. But it is his opinion that this small store must be modern. He said further:

### He Learned a Lot.

"I have been calling on retail meat dealers for ten years. During this time I have learned many things about meat retailing. And I have formed definite conclusions about the means and methods used by a great many dealers. Among the more outstanding of these is that the average dealer does not seem to know or care that meat merchandising methods have changed and are changing, and that the man who does not appreciate and act on these facts runs serious risk.

"A few weeks ago one of my customers complained bitterly because a new store was taking his business away from him. As a matter of fact the new store was not to blame. The newcomer saw the opportunity to make money by opening and operating the kind of store housewives appreciate and he took advantage of it. There never would have been this competition for my customer if he had lived up to his possibilities.

"This incident is being repeated frequently in my territory. In some cases the old-established retailers have lost business to the chain stores. In others they have seen their business go to more aggressive and progressive merchandisers.

"In one case I know of an old retailer was put out of business by a new store that opened up in the same block.

Everything was fair and aboveboard. The new store got the business because it kept the interior neat and clean, washed the windows each day, used paint freely, made attractive displays in its show windows and display cases, price-marked all cuts, advertised and made an earnest effort to serve well.

### Make Store Outstanding.

"The now defunct retailer could have done these things, or at least some of them. It simply did not occur to him to do them, or else he could not see the necessity. After he had lost considerable business he tried to stage a comeback, but his efforts were so obviously born of necessity that the public was not impressed.

"The most important thing for many retailers to appreciate is that business is not done today as it formerly was. The housewife is not satisfied to shop in surroundings and accept a grade of service that was perfectly satisfactory only a few years ago. Hardly a week passes that I do not meet or hear of progressive retailers who are seeking a business location. And when one of these settles it is a sure thing that he has carefully analyzed the situation and the competition and sees possibilities of doing a profitable business, which, of course, must come from the established stores in the territory.

"There is also much complaint in my territory that there are too many stores and that business is so split up that no one can make a profit. But why are there so many stores? One of the reasons is that there are so few outstanding ones. As far as physical appearances and methods are concerned the majority of them are as alike as peas in a pod.

"The surest way for the retailer who is dissatisfied with such a situation to better it, as far as he is concerned, is to get his store in a class by itself, or at least to improve his business and his methods to the point where his store will stand out above the mass. As far as I can determine, the men who are making the big successes in the retail food business are the ones who have made their stores a little different.

### Merchandising Costs Little.

"In one store at which I call the odors are sufficient to drive customers away. This situation is so obviously in need of correction that it is a mystery why any business man would overlook it. Others need painting inside and out. Some are dark and dingy, and in a few a little soap and water on woodwork, walls, ceiling and fixtures would work wonders. Any retailer who maintains a business corresponding to one of these has no logical complaint against poor business.

"It costs very little to keep a place clean and attractive. A little paint now and then will do a great deal. It costs very little money to install new



THERE WILL ALWAYS BE A PLACE FOR THE UP-TO-DATE SMALL STORE.

This retail store is neat and attractive and the arrangement of the fixtures and stock has been planned to eliminate needless steps and save time when waiting on customers. The tile floor, the modern lighting fixtures and the tasteful decorations give this store an air of efficiency and cleanliness that customers appreciate.

shelving, to rearrange the stock along modern lines and to institute methods that will permit customers to be served more promptly.

"Some of the retailers with whom I talk say they cannot afford to spend money for advertising. They have the wrong idea. It is not the amount that is spent that counts but the results that are obtained. When advertising is properly done it is profitable. But it is a waste of money and effort to spend money to attract customers to a store if the surroundings and service are not right.

"The next few years, in my opinion, are going to see great changes in the character of the food store. Better retail store merchandisers are being developed. More men with the energy to learn what the public wants in the matter of stores, and with the ability to put into practice what they learn, are getting into the game.

#### Should Not Delay Changes.

"They are going to make it hard for some of the old time retailers who are content with things as they are or who do not have the ambition to fight for what they have. The ultimate results are bound to be beneficial to the industry as a whole. The weak sisters will be weeded out. There will be fewer stores but larger ones. The business will be on a more ethical and profitable basis, and those who survive will be better off than they are now.

"And, as I see it, it is not simply a matter of large capital. There is and may always be a place in the economic scheme of things for the small store. But whether it is large or small, it must be modern in appearance and methods.

"The important things for the retailer to consider at this time are: How he can improve his business; how he can serve better; how he can be of greater service to the public; and how he can keep abreast of the times in merchandising methods.

"If he waits until he is up against strong competition to take steps to modernize his store and his methods it may be too late. The wise thing would be to forestall such competition by getting his business on such a strong foundation that competition will not be attracted to the territory he serves.

"Dissatisfaction—the desire for something better—has been responsible for most of the progress made by mankind. When a race or an individual becomes satisfied, progress ceases. Continual thought, study and effort are as necessary in the retail meat store as in any other line of endeavor."

Are you a meat MERCHANT?

#### NEWS OF THE RETAILERS.

Rubenstein & Rubens, meats and groceries, 445 Virginia st., Vallejo, Cal., have been succeeded by Leo F. Macheski.

Vern De Forest, Raymond, Wash., is manager of the new Raymond Market.

George Hardy has sold the City Meat Market, Elgin, Ore., to William Nelson and Leander Payne.

George Fowler, Pullman, Wash., has been succeeded in the meat business by Lee Maxwell.

The United Groceries & Markets, Inc., will open a second store at 1210 11th st., Bellingham, Wash., with F. Pannett as manager.

Darnold's Grocery & Market, 139 S. E. 44th st., Oklahoma City, Okla., has let the contract for a \$6,000 store building at 143 Southeast 44th st.

The meat and grocery establishment of Darnell & Polatty, Helena, Ark., has been destroyed by fire.

A new meat market has been opened at Joliet, Ill., by Block and Kuhl. John Nemec is in charge.

Mather and Coon, Laurens, Ia., have sold their meat market to M. W. Mather.

Cyril Feryn's meat market, Marshall, Minn., has been opened for business.

Adam Mehlem, Walker, Minn., has taken over the Krueger Meat Market.

H. L. Schutte and Company, meats, Devils Lake, N. Dak., has been sold to A. G. Lampe.

G. H. Jaynes will erect a new meat market at Pierre, S. Dak.

E. O. Thompson's meat market, Rosholt, S. Dak., was destroyed by fire.

The Verona meat market, Verona, Wis., conducted by H. P. Christensen, has been taken over by M. C. Hanson.

Klein's Grocery and Meat Market, Inc., 213 East 31st st., Chicago, has been incorporated with a capital stock of \$10,000.

#### Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

#### FOOD VALUE OF LIVER.

Some interesting facts on the value of liver in the diet have been obtained recently as the result of experiments at Cornell University.

Liver has several advantages as a meat. It contains as much good quality protein as the best cuts, and it is richer in vitamins than beefsteak or ham. Liver makes red blood faster than the ordinary muscle meats, and promotes growth.

No one has shown any reason why calves' liver should have preference over beef or pork liver. It may taste better, but has no more value for building blood and muscles.

Kidneys can be bought cheaply and have a value almost equal to liver. Unfortunately, kidneys have not been studied as thoroughly as liver and their rating has not been so well established.

## A Money-Maker for Meat Retailers

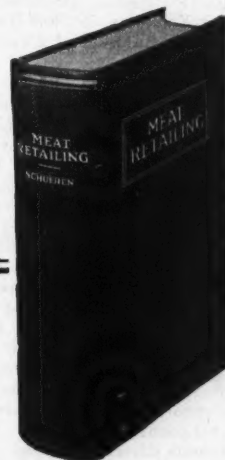
### "Meat Retailing"

by A. C. Schueren will make money for any meat retailer. Contains 850 pages of practical ideas. Covers cost and selling prices, wage systems, sausage making, grading, marketing methods, and dozens of other subjects. Just the book for the up-to-date retailer. Order it now.

\$7

plus postage

For Sale by  
THE NATIONAL  
PROVISIONER  
407 S. Dearborn St.  
Chicago, Ill.



#### DISCOUNT INCREASES TRADE.

An official of an Eastern hardware chain reports a 40 per cent reduction of accounts receivable in two stores since adopting, in 1929, the plan of allowing discounts on cash purchases. The plan, which also is said to have increased cash sales by 75 per cent, calls for cash discounts of 5 per cent if paid for on or before delivery, 3 per cent if paid for by the 10th of the month, and net after that up until 60 days. Notes at regular interest rates are required for terms beyond 60 days, except for instalment sales, which are handled on the title-retaining note basis, with finance charges added to the regular price.



## New York Section

### AMONG RETAIL MEAT DEALERS.

Plans for winter activities were the principle topics discussed at the meeting of the Brooklyn Branch last week. Among the social events scheduled for the near future is a ladies' night for the members and their wives.

A most enjoyable social afternoon was held last week by the members of the Ladies' Auxiliary and their friends. The event was a bunco party in the Hotel McAlpin at which president Mrs. A. Werner Jr. and Miss M. B. Phillips were the hostesses. Prizes were awarded to Mrs. M. Roth, Mrs. H. Hehn and Mrs. Charles Hembdt. A business meeting will be held in the McAlpin on October 9.

Arrangements for a Ladies' Night were made at last week's meeting of the Jamaica Branch. This will be held at Sangerbund Hall, 166th st. and 91st ave., Jamaica, October 29. Phil Koch is chairman of the committee in charge of the affair and it is said it will be the best ever.

Plans for a second open fall membership and educational meeting of Ye Olde New York Branch, to be held on Oct. 15, are about completed and it is expected that the speakers will include Dr. Harden F. Taylor, president Atlantic Coast Fisheries Co., and Pendleton Dudley, secretary, Meat Council of New York.

A reorganization of Food Distributors, Inc., has resulted in the formation of the Food Distributors Cooperative, Inc., whose activities will have wider scope. The capitalization has been changed from 1,000 shares with a par value of \$100 to 50,000 shares, par value \$5. Dividends on the capital stock are limited by charter to 6 per cent with provision for remaining profit, less reserve fund, to be divided among members, stock holding members to receive more than non-stock holding members in proportion to amount of stock held. An executive committee consisting of George Kramer, chairman, Leonard Baldwin, Louis Miller, Herman Kirschbaum and Chris Roesel, was appointed and will meet every Wednesday evening. The officers of the cooperative are Leonard Baldwin, president; Louis Miller, vice-president; Joseph Rossman, secretary, and Herman Kirschbaum, treasurer. The main office is headed up by W. A. Wolk, manager, and H. Hazell, assistant.

James Moore, for 31 years a member of the Brooklyn Branch and its president from 1899 to 1901, died at his home in East Orange, N. J. Mr. Moore retired from the retail meat trade and moved to Jersey. He then went with the Erie railroad, continuing until his death last week. Mr. Moore is survived by his widow.

Henry Hoffman of Utica, N. Y., and chairman in that city of the State con-

vention last June, celebrated a birthday on September 19.

Mrs. Margaret Durr, widow of the founder of H. C. Durr Packing Company, Utica, N. Y., celebrated a birthday on September 18.

Jacob Johnson, an active member of the Rochester Branch, celebrated a birthday on September 23.

Herman Kirschbaum, past president of Ye Olde New York Branch and Mrs. Kirschbaum, celebrated the thirtieth anniversary of their wedding on September 20.

William Ziegler, Ye Olde New York Branch and Mrs. Ziegler, a past president of the Ladies' Auxiliary, celebrated their tenth wedding anniversary by a family dinner on September 25.

Leo Spandau, a past president of the Bronx Branch, and Mrs. Spandau, celebrated the fifteenth anniversary of their wedding on September 26.

### HINTON HEADS FINK & SONS.

Thirty years ago "Eddie" Hinton made his bow in the meat packing industry. This was as a youngster in the Cudahy Packing Co. plant at Omaha, Nebr. On August 22, 1930, he was made president of A. Fink & Sons, Inc., Newark, N. J., one of the leading packing concerns of the Atlantic Coast.

Mr. Hinton is a product of the West, having secured his early training with



E. G. HINTON.  
President, A. Fink & Sons, Inc.,  
Newark, N. J.

Armour and Company and the National Packing Co. For seven years he was with the National Packing Co. at St. Joseph, Mo., and shortly after this plant was taken over by Armour he was sent to Chicago to become assistant to John E. O'Hern, general superintendent of all Armour plants. He was the first assistant John O'Hern had in this capacity.

In 1916 he went to Pittsburgh as superintendent of the Pittsburgh Packing & Provision Co. Four years later he left to join the Jones & Lamb Co., Baltimore, Md., later becoming associated with the St. Louis Independent Packing Co. in the Pittsburgh territory.

In 1924 the Finks were looking for responsible shoulders on which the weight of the business ultimately could be placed, as both Adolf and Gus Fink were anticipating early retirement. In 1927 both men retired from active management of the business and Louis F. Keller was made president of the organization, with E. G. Hinton as his assistant. Early in 1930 Mr. Hinton was made operating vice-president of the company.

Later on the resignation of Mr. Keller, Mr. Hinton was elected to succeed him as president, not only of A. Fink & Sons, but also of the Wagner-Wurtzel Company, a subsidiary dealing in butter, eggs and produce, which was acquired by the Fink organization about two years ago.

Inasmuch as there has been close cooperation between the new president and his predecessor in the operation of the organization during the past 3½ years, practically no change in the policies of the company are contemplated.

In commenting on the outlook President Hinton said: "In spite of so-called business depression we still have every confidence in our business as a whole, and feel that we have a grand opportunity if we are on the job with the right kind of an organization. This we believe we have. Our organization is young and full of pep."

### NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Sept. 27, 1930, with comparisons:

	Week ended Sept. 27.	Prev. week.	Cor. week. 1929.
West. drsd. meats:			
Steers, carcasses ..	8,635	8,619	9,142½
Cows, carcasses ..	1,060	1,085	658
Bulls, carcasses ..	171	263	171
Veals, carcasses ..	7,706	7,401	8,860
Lambs, carcasses ..	35,824	31,440	30,937
Mutton, carcasses ..	3,154	3,540	3,868
Beef cuts, lbs. ....	206,547	616,963	221,903
Pork cuts, lbs. ....	1,581,812	1,655,106	1,350,703
Local slaughters:			
Cattle .....	5,988	10,381	9,696
Calves .....	11,059	16,470	12,928
Hogs .....	40,111	39,005	52,006
Sheep .....	90,328	81,334	67,441

### BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Sept. 27, 1930, with comparisons, are as follows:

	Week ended Sept. 27.	Prev. week.	Cor. week. 1929.
West. drsd. meats:			
Steers, carcasses .....	2,065	2,742	2,755
Cows, carcasses .....	1,419	1,621	2,063
Bulls, carcasses .....	27	32	41
Veals, carcasses .....	1,198	943	1,201
Lambs, carcasses .....	24,294	23,512	20,453
Mutton, carcasses .....	906	1,234	764
Pork, lbs. ....	440,041	394,406	363,405

## NEW YORK NEWS NOTES.

President F. Edson White, Armour and Company, Chicago, spent a few days in New York the past week.

The American Casing Co. has moved into new and larger quarters at 47 New Bowery, New York City. The members of this firm are Charles and John Beck.

J. C. Jacobs, casing department, Armour and Company, Chicago, visited at the plant of the New York Butchers' Dressed Meat Company the past week.

Alexander Graham, who was for ten years head shipping clerk for Rohe & Brother, is now holding a similar position at the F. A. Ferris branch of Stahl-Meyer, Inc.

H. S. Mitchell, chemical laboratories, and A. W. Doell, produce department, Swift & Company, Chicago, spent a few days at the Jersey City plant of the company early last week.

W. S. Johnston, beef cutting department, and J. Y. Marshall and C. A. Smith, both of the produce department, Swift & Company, Chicago, visited New York during the past week.

Vice-president C. D. Middlebrook, Wilson & Co., Chicago, visited the New York plant for a day during the past week. Another Chicago visitor was Carl Fowler, general branch house manager.

Andrew D. Loffler, who for forty years was president of the A. Loffler Provision Company, Benning, D. C., is now touring Europe in company with Mrs. Loffler. His object is to gather new ideas and study European conditions.

Meat, fish, poultry and game seized and destroyed in the City of New York by the Health Department during the week ended September 27, 1930, was as follows: Meat.—Manhattan, 339 lbs. Fish.—Bronx, 6 lbs. Poultry and Game.—Brooklyn, 5 lbs.; Manhattan, 402 lbs.; total, 407 lbs.

Meat, fish, poultry and game seized and destroyed in the City of New York by the Health Department during the week ended September 20, 1930, was as follows: Meat.—Brooklyn, 99 lbs.; Manhattan, 942 lbs.; Bronx, 5 lbs.; total, 1,046 lbs. Fish.—Manhattan, 5 lbs. Poultry and Game.—Brooklyn, 13 lbs.; Manhattan, 420 lbs.; Queens, 8 lbs.; total, 441 lbs.

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Sept. 27, 1930, are as follows:

	Week ended Sept. 27.	Prev. week.	Cor. week, 1929.
West. drsd. meats:			
Steers, carcasses	2,030	2,725	2,684
Cows, carcasses	718	708	1,285
Bulls, carcasses	292	183	438
Veals, carcasses	1,031	1,000	1,658
Lambs, carcasses	16,963	16,316	11,429
Mutton, carcasses	1,383	1,608	1,907
Pork, lbs.	495,659	509,775	512,904
Local slaughters:			
Cattle	1,350	1,702	1,582
Calves	2,202	2,479	2,329
Hogs	13,436	12,676	17,185
Sheep	5,288	7,207	6,614

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Oct. 2, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS (1):</b>				
Yearling (300-550 lbs.):				
Choice	\$19.00@20.50		\$19.00@21.00	
Good	17.00@19.00		16.00@19.50	
Medium	15.00@16.00			
<b>STEERS (550-700 lbs.):</b>				
Choice	17.50@20.00		18.50@20.00	20.00@21.00
Good	15.00@17.50		15.50@19.00	18.00@20.00
<b>STEERS (700 lbs. up):</b>				
Choice	16.00@17.50	16.00@17.00	18.00@19.50	19.00@20.00
Good	15.00@16.00	14.50@16.00	15.50@18.50	17.00@19.00
Medium	10.00@15.00	13.50@14.50	11.50@16.00	14.00@16.00
Common	8.50@10.00	12.00@13.50	10.00@11.50	11.00@13.00
<b>COWS:</b>				
Good	11.00@12.00	11.50@12.50	11.50@14.00	12.00@13.00
Medium	9.00@11.00	10.50@11.50	9.50@11.50	11.00@12.00
Common	8.00@9.00	9.50@10.50	8.00@9.50	9.00@11.00
<b>Fresh Veal and Calf Carcasses:</b>				
<b>VEAL (2):</b>				
Choice	20.00@22.00	20.00@22.00	23.00@25.00	
Good	17.00@20.00	18.00@20.00	21.00@24.00	19.00@21.00
Medium	14.00@17.00	15.00@18.00	20.00@22.00	16.00@18.00
Common	12.00@14.00	13.00@15.00	17.00@19.00	14.00@16.00
<b>CALF (2) (3):</b>				
Choice	12.00@14.00		15.00@18.00	
Good	10.00@12.00	15.00@16.00	12.00@15.00	13.00@16.00
Medium	8.00@10.00	13.00@15.00	11.00@13.00	13.00@14.00
Common	7.00@8.00	11.00@13.00	10.00@11.00	11.00@13.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB (38 lbs. down):</b>				
Choice	15.00@17.00	17.00@18.00	16.00@19.00	17.00@19.00
Good	13.00@16.00	16.00@17.00	15.00@18.00	16.00@17.00
Medium	11.00@13.00	14.00@16.00	14.00@16.00	14.00@15.00
Common	9.00@11.00	12.00@14.00	12.00@14.00	12.00@14.00
<b>LAMB (39-45 lbs.):</b>				
Choice	15.00@17.00	17.00@18.00	16.00@19.00	17.00@19.00
Good	13.00@16.00	16.00@17.00	15.00@18.00	16.00@17.00
Medium	11.00@13.00	14.00@16.00	14.00@16.00	14.00@15.00
Common	9.00@11.00	12.00@14.00	12.00@14.00	12.00@14.00
<b>LAMB (46-55 lbs.):</b>				
Choice	14.00@16.00	16.00@17.00	16.00@18.00	15.00@16.00
Good	12.00@14.00	15.00@16.00	15.00@17.00	14.00@15.00
<b>MUTTON (Ewe) 70 lbs. down:</b>				
Good	8.00@10.00	9.00@10.00	8.00@9.00	8.00@10.00
Medium	7.00@8.00	7.00@9.00	7.00@8.00	7.00@8.00
Common	5.00@7.00	6.00@7.00	5.00@7.00	5.00@7.00
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. av.	21.00@24.00	20.50@22.00	23.00@25.00	24.00@25.00
10-12 lbs. av.	21.00@23.00	20.50@22.00	22.00@24.00	22.00@24.00
12-15 lbs. av.	20.00@22.00	19.50@21.00	20.00@21.50	21.00@23.00
16-22 lbs. av.	17.00@18.00	16.00@18.00	17.00@19.00	18.00@20.00
<b>SHOULDERS, N. Y. Style, Skinned:</b>				
8-12 lbs. av.	14.00@15.00		15.00@17.00	16.00@17.50
<b>PICNICS:</b>				
6-8 lbs. av.		14.00@15.00		14.00@15.50
<b>BUTTS, Boston Style:</b>				
4-8 lbs. av.	15.00@19.00		19.00@22.00	18.00@20.00
<b>SPARE RIBS:</b>				
Half Sheets	11.00@14.00			
<b>TRIMMINGS:</b>				
Regular	10.50@11.50			
Lean	13.00@15.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

## A. C. Wicke Mfg. Co.

## Complete Market Equipment



## NEW YORK CITY

Main Office and Factory: 406 East 102nd St.

Salerooms:  
425-435 E. 102nd St.

Phone Atwater 0880 for all  
Branches

Bronx Branch:  
739 Brook Ave.

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium .....	\$ 8.00@ 10.00
Cows, common and medium .....	4.00@ 5.00
Bulls, cutter-medium .....	4.00@ 5.75

## LIVE CALVES.

Vealers, good to choice .....	\$11.50@14.50
Vealers, medium .....	9.00@11.50

## LIVE SHEEP AND LAMBS.

Lambs, good to choice .....	\$ 6.00@ 9.00
Lambs, medium .....	6.25@ 8.00
Ewes, medium to choice .....	2.50@ 4.00

## LIVE HOGS.

Hogs, 160-210 lbs. ....	\$ @ 10.35
Hogs, medium .....	@ 9.85
Hogs, 120 lbs. ....	@ 9.50
Roughs .....	@ 9.00

## DRESSED HOGS.

Hogs, heavy .....	\$ @ 15.00
Hogs, 180 lbs. ....	@ 15.00
Pigs, 80 lbs. ....	@ 15.00
Pigs, 80-140 lbs. ....	@ 15.00

## DRESSED BEEF.

### CITY DRESSED.

Choice, native heavy .....	21 @ 22
Choice, native light .....	22 @ 23
Native, common to fair .....	18 @ 20

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs. ....	20 @ 21
Native choice yearlings, 400@600 lbs. ....	20 @ 22
Good to choice heifers .....	17 @ 19
Good to choice cows .....	14 @ 16
Common to fair cows .....	11 @ 13
Fresh bologna bulls .....	11 @ 12

## BEEF CUTS.

	Western.	City.
No. 1 ribs .....	26 @ 28	28 @ 30
No. 2 ribs .....	24 @ 25	25 @ 26
No. 3 ribs .....	22 @ 23	22 @ 24
No. 1 loins .....	32 @ 34	32 @ 34
No. 2 loins .....	30 @ 32	30 @ 32
No. 3 loins .....	28 @ 30	28 @ 30
No. 1 hind and ribs .....	25 @ 28	25 @ 28
No. 2 hind and ribs .....	23 @ 24	23 @ 24
No. 3 hind and ribs .....	20 @ 21	20 @ 21
No. 1 rounds .....	18 @ 20	19 @ 20
No. 2 rounds .....	17 @ 19	17 @ 18
No. 3 rounds .....	16 @ 18	16 @ 17
No. 1 chucks .....	18 @ 19	17 @ 18
No. 2 chucks .....	16 @ 17	16 @ 17
No. 3 chucks .....	14 @ 15	14 @ 15
Bolognas .....	11 @ 12	11 1/2 @ 12 1/2
Rolls, reg., 6@8 lbs. avg. ....	22 @ 23	22 @ 23
Rolls, reg., 4@6 lbs. avg. ....	17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg. ....	60 @ 70	60 @ 70
Tenderloins, 5@6 lbs. avg. ....	60 @ 70	60 @ 70
Shoulder clods .....	10 @ 11	10 @ 11

## DRESSED VEAL AND CALVES.

Prime veal .....	26 @ 28
Good to choice veal .....	22 @ 25
Med. to common veal .....	15 @ 21
Good to choice calves .....	18 @ 22
Med. to common calves .....	14 @ 18

## DRESSED SHEEP AND LAMBS.

Lambs, prime .....	25 @ 27
Lambs, good .....	23 @ 25
Sheep, good .....	11 @ 13
Sheep, medium .....	7 @ 10

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. ....	22 @ 23
Pork tenderloins, fresh .....	50 @ 55
Pork tenderloins, frozen .....	45 @ 50
Shoulders, city, 10@12 lbs. avg. ....	19 @ 20
Shoulders, Western, 10@12 lbs. ....	16 @ 17
Butts, boneless, Western .....	24 @ 25
Butts, regular, Western .....	19 @ 20
Hams, Western, fresh, 10@12 lbs. avg. ....	20 @ 21
Hams, city, fresh, 8@10 lbs. avg. ....	26 @ 27
Picnic hams, Western, fresh, 6@8 lbs. ....	16 @ 17
average .....	16 @ 17
Pork trimmings, extra lean .....	18 @ 19
Pork trimmings, regular 50% lean .....	12 @ 13
Spareribs, fresh .....	14 @ 16

## SMOKED MEATS.

Hams, 8@10 lbs. avg. ....	26 @ 27
Hams, 10@12 lbs. avg. ....	25 @ 26
Hams, 12@14 lbs. avg. ....	24 @ 25
Picnics, 4@6 lbs. avg. ....	17 1/2 @ 18 1/2
Picnics, 6@8 lbs. avg. ....	17 1/2 @ 18 1/2
Bollettes, 8@10 lbs. avg. ....	17 1/2 @ 18 1/2
Beef tongue, light .....	30 @ 32
Beef tongue, heavy .....	34 @ 36
Bacon, boneless, Western .....	23 @ 24
Bacon, boneless, city .....	20 @ 21
Pickled bellies, 8@10 lbs. avg. ....	18 @ 19

## FANCY MEATS.

Fresh steer tongues, untrimmed .....	26c a pound
Fresh steer tongues, 1 c. trim'd .....	40c a pound
Sweetbreads, beef .....	70c a pound
Sweetbreads, veal .....	\$1.00 a pair
Beef kidneys .....	18c a pound
Mutton kidneys .....	11c each
Livers, beef .....	37c a pound
Oxtails .....	18c a pound
Beef hanging tenders .....	30c a pound
Lamb fries .....	10c a pair

## BUTCHERS' FAT.

Shop fat .....	@ 2 1/2
Breast fat .....	@ 2
Edible suet .....	@ 4
Cond. suet .....	@ 2 1/2

## GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals .....	1.80	2.10	2.30	3.20
Prime No. 2 veals .....	1.60	1.85	2.05	2.95
Buttermilk No. 1 .....	1.45	1.75	1.95	2.85
Buttermilk No. 2 .....	1.40	1.50	1.70	2.60
Branded Gruby .....	.85	.90	1.10	1.50
Number 3 .....	.60	.65	.80	.90

## BUTTER.

Creamery, extra (92 score) .....	@ 39 1/2
Creamery, first (88 to 89 score) .....	35 1/2 @ 37
Creamery, seconds (84 to 87 score) .....	33 1/2 @ 35
Creamery, lower grades .....	31 @ 33

## EGGS.

### (Mixed colors.)

Extra, dozen .....	29 @ 30
Extra, firsts, doz. ....	25 @ 26 1/2
Firsts .....	23 1/2 @ 24 1/2
Checks .....	17 1/2

## LIVE POULTRY.

Fowls, colored, fancy, via express .....	25 @ 26
Fowls, Leghorns, average, via express .....	18 @ 21

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb. ....	28 @ 30
Western, 48 to 54 lbs. to dozen, lb. ....	24 @ 26
Western, 48 to 47 lbs. to dozen, lb. ....	22 @ 24
Western, 36 to 42 lbs. to dozen, lb. ....	21 @ 23
Western, 30 to 35 lbs. to dozen, lb. ....	19 @ 21
Fowls—fresh—dry pkd.—12 to box—prime to fecy:	
Western, 60 to 65 lbs. to dozen, lb. ....	31 @ 33
Western, 48 to 54 lbs. to dozen, lb. ....	27 @ 29
Western, 48 to 47 lbs. to dozen, lb. ....	25 @ 27
Western, 36 to 42 lbs. to dozen, lb. ....	24 @ 26
Western, 30 to 35 lbs. to dozen, lb. ....	22 @ 24
Ducks—	
Long Island, No. 1 .....	20 @ 22
Squabs—	
White, ungraded, per lb. ....	30 @ 40
Broilers, under 17 lbs. ....	33 @ 35
Chickens, fresh, 12 to box, prime to fancy:	
Western, 60 to 65 lbs., per lb. ....	28 @ 31
Western, 48 to 54 lbs., per lb. ....	26 @ 27
Western, 48 to 47 lbs., per lb. ....	24 @ 25
Turkeys, frozen—prime to fancy:	
Young toms .....	38 @ 45
Young hens .....	35 @ 40

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, west ended September 25, 1930:

	Sept. 19	20	22	23	24	25
Chicago .....	38 1/2	38 1/2	38 1/2	37	37 1/2	37 1/2
N. Y. ....	40 1/2	40 1/2	40 1/2	40	39	39
Boston .....	40 1/2	40 1/2	40 1/2	40	39 1/2	39 1/2
Phila. ....	41 1/2	41 1/2	41 1/2	41	40	40

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

38 1/2	38 1/2	38	36 1/2	37	37
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Receipts of butter by cities (tubs):

	Wk. to	Prev.	Last	—Since Jan. 1—
	Sept. 25.	week.	year.	1930.
Chicago .....	30,638	26,829	30,450	2,493,582
N. Y. ....	42,781	54,022	48,453	2,813,153
Boston .....	10,144	9,816	13,960	860,713
Phila. ....	14,139	15,788	16,266	840,605

Total 97,902 106,455 109,129 7,017,143 7,281,068

Cold storage movements (lbs.):

	In	Out	On hand	Same
	Sept. 25.	Sept. 25.	Sept. 25.	last year.
Chicago .....	165,030	92,392	30,437,038	26,928,176
New York .....	82,906	151,965	15,566,165	21,005,216
Boston .....	2,490	163,571	10,387,076	10,497,848
Phila. ....	52,560	38,505	4,540,948	6,479,040
Total .....	302,986	446,523	60,881,227	64,908,280

## FERTILIZER MATERIALS.

### BASIS NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, per 100 lbs. ex vessel Atlantic and Gulf ports .....	@ 1.43 1/2
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York .....	@ 1.70
Blood, dried, 15-16% per unit .....	@ 3.40
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory .....	3.90 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L. ....	3.75 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. f.o.b. fish factory .....	3.50 @ 50c
Soda Nitrate in bags, 100 lbs. spot .....	@ 2.02
Tankage, ground, 10% ammonia, 15% B. P. L. bulk .....	3.65 @ 10c
Tankage, unground, 9@10 ammo. ....	3.50 @ 10c

#### Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. ....	@ 25.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f. ....	@ 20.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 10% fat .....	@ 9.00

#### Potash.

Manure salt, 20% bulk, per ton .....	@ 12.05
Kalnit, 14% bulk, per ton .....	@ 9.70
Muriate in bags, basis 80% per ton .....	@ 37.15
Sulphate in bags, basis 90%, per ton .....	@ 45.25

#### Beef.

Cracklings, 50% unground .....	@ .95
Cracklings, 60% unground .....	@ .95

## BONES, HOOFS AND HORNS.

Boned shin bones, avg. 48 to 50 lbs., per 100 pieces .....	95.00 @ 125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces .....	@ 85.00
Black or striped hoofs, per ton .....	45.00 @ 50.00
White hoofs, per ton .....	@ 70.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces .....	@ 90.00
Horns, according to grade .....	75.00 @ 200.00

## Lincoln Farms Products Corporation

Collectors and Renderers of

## Bones FAT Skins

Manufacturer of Poultry Feeds

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NEW YORK CITY

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## Emil Kohn, Inc. Calfskins

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